

OUR BAKERY

All our breads, desserts & pastries are made at our bakery in Goose Green. We also make all our chutneys and dressing

TO NIBBLE

Large Belice olives (v) feta and chilli dressing	3.60
Crispy gnocchi Gorgonzola & walnut	4.90
Bakery bread & hummus (v) garlic, rosemary & olive oil	4.60
Tear and share (v) melted brie de meaux, baked sourdough	5.50

STARTER

Soup of the day made fresh daily, bakery breads	4.90
Tomato bruschetta (v) toasted sourdough, olive oil & garlic	5.50
Cannellini bruschetta toasted sourdough, anchovy & pancetta	5.90
Salt beef hash pickle chutney & american mustard	6.80
Truffle arancini (v) fried risotto balls, truffle & parmesan	5.90
Smoked duck breast mac & peas, truffle parmesan crisps	7.80
Shredded duck rolls baconnaise sauce	6.40
Sweet potato croquettes (v) beetroot & balsamic chutney	6.20
Pinoy pork skewers banana & soy ketchup	6.40

SIDES

Side salad	3.00	Peppercorn	2.00
Sweet potato fries	3.50	Bercy	2.00
Tom & Mozz salad	4.80	Bluecheese	2.50
Truffle fries	3.20	Redwine	2.00
Honey carrots	3.80	Bernaise	2.50
Garlic fat chips	2.80	Curry sauce	2.00

SAUCES



CHAR GRILL

all steaks are 28 day aged, served with either handcut rosemary chips or fries

Flat-iron steak (225g) tomato, grilled mushroom, roquette salad	12.80
Rib eye steak (250g) tomato, grilled mushroom, roquette salad	18.80
Fillet steak, barrel cut (225g) tomato, grilled mushroom, roquette salad	23.50
Tomohawk steak (approx 1-1.2kg) cooked whole & carved, for 2 to share,	48.00
Marrowbone beef burger brioche roll, salad, melted jack cheese	9.80
Lamb burger brioche roll, salad, minted cucumber	9.90

MEAT

Beef wellington fillet steak, truffle crepe, mushroom duxelles & pate, wrapped in butter pastry, bercy sauce	22.80
Slow braised belly pork mustard seed & garlic crust, celeriac mash, sticky carrots, barolo sauce	17.40
Rolled shoulder of lamb filled with anchovies & lemon, puttanesca sauce, dauphinoise potatoes	17.80
Chicken butter curry celery & cardamon rice, coriander naan	10.90
Roast chicken breast cavalo nero, buttered champ, Hunters sauce	13.80

VEG

Beetroot wellington (v) baked beetroot with mixed cheeses wrapped in butter pastry, onion sauce	11.90
Butternut squash dhal (v) onion, celery & cardamon rice	9.80
Black bean burger (v) Jack cheese, toasted brioche bun & sweet potato fries	8.80

FISH

Battered cod hand cut rosemary & garlic chips, pea & caper tartar sauce	11.80
Bouillabaisse sea bass, mussels, calamari prawns, octopus & lobster bisque, finished with tawny port & cream	15.90
Silver halibut steak greens 'bonne femme', pancetta, saute potatoes	18.90
Salmon en crouete red pepper and ricotta, wrapped in butter pastry, watercress sauce	16.50
Grilled seabass shoe string potatoes, rocket & grilled tomatoes	17.90

PASTA & RISOTTO

gluten and wheat free pasta available

Swedish meatballs beef & pork meatballs, creamy lingon berry sauce, tagliatelle	9.20
Lamb meatballs slow cooked with a tomato garlic & feta ragu, spaghetti & parmesan	9.90
Salmon carbonara garlic & chive cream sauce topped with fresh parmesan	9.80
Wild boar bolognese traditional ragu mixed with spaghetti & fresh parmesan	9.80
Hand made pumpkin tortellini (v) butter sauce & parmesan	11.80
Seafood risotto King prawn, mussel, octopus & clam broth, arborio rice, tomato, herbs & fresh parmesan shavings	12.60
Chicken risotto arborio rice, garlic & celery broth, peas and fresh parmesan shavings	11.80
Sweet potato risotto (v) finished with goats cheese, & fresh parmesan shavings	9.80

SALAD

Tricolour Salad (v) hass avocado, plum tomato, baby maozzarella, rocket salad, green pesto dressing	8.80
Chicken Caesar grilled chicken, torn baby gem letuce, parmesan cheese, anchovie mayonnaise, garlic croutes	9.40