



## TO NIBBLE

<b>Roasted cashews nuts</b> maple & green curry spices	2.50 (ve)(gf)
<b>Mixed olives</b> marinated in garlic & herbs	3.50 (ve)(gf)
<b>Mini chorizo sausages</b> baked in honey & port	5.20 (gf)
<b>Garlic sourdough</b> mozzarella & cheddar	5.90 (v)

## STARTERS

<b>Soup of the day</b> made fresh daily, bakery breads	4.90 (v)
<b>Arancini di riso</b> risotto balls, mozzarella & tomato pesto	5.80 (v)
<b>Hummus</b> sourdough garlic bread	6.50 (ve)
<b>Salmon &amp; halibut Fishcakes</b> watercress & saffron sauce	6.90 (gf)
<b>Garlic king prawns</b> (shell on) pil pil chilli & lemon, bruschetta	7.90
<b>Grilled asparagus</b> lemon & olive tapenade	6.80 (ve)(gf)
<b>Avocado bruschetta</b> bashed with a little chilli, poached egg	6.80 (v)
<b>Falafel bites</b> sriracha & tomato dip	5.40 (ve)(gf)

## SALADS

<b>Chicken Caesar</b> gem lettuce, classic Caesar sauce, fresh parmesan & toasted croutes	12.00
<b>Tricolore</b> Hass avocado, mozzarella, cherry tomato & red pesto dressing	10.50 (ve)(gf)

## MAINS

<b>Rack of lamb</b> pommes lyonnaise, asparagus, garlic & rosemary sauce	22.00 (gf)
<b>Pot-roasted chicken</b> chorizo, tomato & white bean ragu, buttered greens	14.00 (gf)
<b>Grilled seabass</b> peperonata, sea vegetables & spinach served with burnt butter sauce	18.00 (gf)
<b>Poached halibut</b> garlic mash, spinach, peas'n'fevs, saffron & watercress sauce	22.00 (gf)
<b>Vegetable &amp; chickpea strudel</b> greens, champ, shallot, balsamic & red wine sauce	12.00 (ve)

## CHAR GRILL

all steaks are 28 day aged - garlic & paprika sopped  
served with handcut rosemary chips or fries

<b>Rump steak (300g)</b> grilled mushroom & roquette salad	18.00 (gf)
<b>Rib eye steak (280g)</b> grilled mushroom & roquette salad	20.00 (gf)
<b>Fillet steak, barrel cut (230g)</b> grilled mushroom & roquette salad	26.00 (gf)
<b>Bone in rib eye (approx 400g)</b> grilled mushroom & roquette salad	24.00 (gf)
<b>Lamb Cutlets</b> marinated in mint, rosemary, garlic & soy	17.50 (gf)

## BURGERS

Toasted Almond brioche roll, house mayonnaise & lettuce

<b>Beef &amp; marrowbone</b> Jack cheese & dill pickle	12.50
<b>Katsu chicken</b> Asian cabbage & katsu sauce	12.00
<b>Falafel &amp; red onion</b> dill pickle	10.50 (ve)

Add cured streaky bacon to your burger + 1.50

## PASTAS

gluten free options available

<b>Chicken Alfredo</b> grilled chicken breast, garlic cream, sauce, fresh parmesan	12.50
<b>Bolognese</b> wild boar & beef ragu, spaghetti, parmesan	9.80
<b>House meatballs</b> tomato ragu, spaghetti, parmesan	11.50
<b>Mushroom carbonara</b> garlic & parmesan cream sauce	9.80 (v)
<b>N'dunja sausage &amp; prawn penne</b> red pepper, spinach, chilli & parmesan	13.50

## RISOTTO

<b>Braised ox cheek</b> sangiovese wine, bonemarrow & greens, fresh parmesan	13.80 (gf)
<b>Grilled chicken</b> garlic & celery broth, parmesan shavings	12.50 (gf)
<b>Spinach &amp; toasted nut</b> pine nut & macadamia, garlic & celery broth, parmesan shavings	11.50 (v)(gf)

## SAUCES

<b>Green peppercorn</b>	2.00 (gf)
<b>Bernaise</b>	3.00 (v)(gf)
<b>Blue cheese</b>	2.80 (v)(gf)
<b>Red wine sauce</b>	1.80 (gf)

## SIDES

<b>Halloumi fries</b> yoghurt & pomegranate	5.00 (v)
<b>Sweet potato fries</b>	4.00 (ve)(gf)
<b>Hand cut chips</b> rosemary & garlic	3.50 (ve)(gf)
<b>Pommes frites</b>	3.00 (ve)(gf)
<b>Mixed salad</b>	3.50 (ve)(gf)
<b>Buttered veg</b> peas, fevs & spinach	3.50 (v)(gf)
<b>Asparagus</b>	4.50 (ve)(gf)