



LUNCH / DINNER / WEEKEND BRUNCH / KIDS MENU / DESSERTS / BAR BITES / WINE  
/ COCKTAILS & DRINKS / AFTERNOON TEA

## STARTERS

<b>Roasted Butternut Squash Veloute</b>	8
With Brown Bread & Truffle Butter (1a,4)	
<b>Duck Rillette</b>	10.50
With Heritage Carrot, Baby Kale, Pomegranate & Watercress Aioli (4,7)	
<b>Andarl Farm Pork Belly</b>	13.50
With Kohlrabi, Lentils & Picked Shimeji (4,12,13)	
<b>Seared Prawns</b>	13.50
With Garlic Chilli Cream & Sourdough (1a,4,5d,13)	
<b>Wild Mushroom Crostini</b>	11.50
With Sherry Creme & Stracciatella Cheese (1a,4,7,13)	

## MAINS

<b>100z Striploin</b>	30
With Caramelized Onion Puree, Mushroom, Shallot Jus & Mash (4,13)	
<b>100z Rib Eye</b>	32
With Buttered Broccolini, Béarnaise Sauce & House Fries (4,7,13)	
<b>Grilled Chicken Supreme</b>	24
With Creamed Corn Puree, Broccoli, Confit Potato & Pancetta Jus (4,13)	
<b>Pan Seared Hake</b>	27
With Crab & Herb Crushed Potato Salad, Brussel Sprouts, Vierge Sauce & Lemon Puree (4,5a,13)	
<b>Mushroom Tortellini</b>	21
With White Wine, Sage Butter & Roasted Hazelnut (1a,3b,4,7,13)	
<b>Confit Heritage Carrot</b>	21
With Potato & Parsnip Rosti, Romesco Sauce & Hazelnut Crumb (1a,3b)	

## SIDES

<b>Plain Fries / Nduja Fries</b>	5.50 / 6.50
<b>Brussel Sprouts, Red Onion &amp; Chestnut</b>	5.50
<b>Farmer's Side Salad</b>	5.50