



Après

| bar snacks |

Warmed mixed olives 10

w. feta (GF/DF/VE)

Tomato and basil arancini 15

w. basil pesto (V)

Vegetarian gyoza 15

soy sauce, rocket (VE/DF)

Duck spring rolls 15

sweet chilli sauce (DF/GF)

Lamb kofta 8 each

mint yoghurt (GF/DF)

Crinkle cut chips 12

malt vinegar aioli (VE/DF/GF)

Entrée

| to share and warm the heart |

Homemade scotch egg 20

soft boiled egg, sage & fennel pork mince, crumbed and fried

Homemade chicken liver pâté 20

toast, pickles and preserve (GFA)

Tomato carpaccio 19

avocado puree, green olives, feta, balsamic (V/VE)

Pumpkin ravioli 20 (5)

beurre noisette, reggiano, crispy sage (V)



Mains

| to share or enjoy on your own |

Brined pork chop (skin off) 36

colcannon mash, caramelized apples, mustard jus (GF)

Seared scotch fillet 42

broccolini, duck fat roast chat potatoes, jus (GF)

Green curry risotto 35

cauliflower, corn, zucchini, crispy shallot (VE)

Pumpkin ravioli 32 (9)

beurre noisette, reggiano, crispy sage (V)

Sides

| to add a little extra |

Steamed broccolini 11

toasted sesame dressing (VE/DF/GF)

Crinkle cut chips 12

malt vinegar aioli (VE/DF/GF)

Something Sweet

| dessert |

Apple and rhubarb crumble 16

pistachio crumb, vanilla bean ice cream (V)

Affogato 20

vanilla ice cream, w. espresso, served with your choice of liqueur