

# DINNER

## FOR THE TABLE

Sourdough Bread basket, salted butter 4.50

Noceralla Italian Olives 4.50

Padron Peppers, Maldon salt 5.50

Dips & Flat bread 7.50

(baba ganoush, hummus, tzatziki)

## STARTERS

Truffle & Kale Mac 'n' Cheese 8.50

Sweetcorn Fritter, coriander, harissa dressing, feta 8.50

Burrata, Heritage tomatoes, basil and macadamia nut pesto, olive oil 8.50

Serrano Ham Croquettes, Saffron Aioli 8.50

Korean fried chicken wings, kimchi, cucumber, sesame, Gochujang 8.50

Tacos, soft corn tortilla, chicken al pastor, caramelised pineapple, spice slaw, coriander, habanero hot sauce, lime 8.50

## BURGERS

milk brioche sesame buns, served with fries

Buttermilk Chicken Burger - slaw, baby gem, chipotle mayo 13.50

Korean Chicken Burger - Kimchi slaw, gem, mayo, Gochujang 13.50

Pulled Pork Burger - slaw, jalapenos, bbq sauce, mayo 13.50

'Halloumi' Burger - grilled Mastelo (tastier than halloumi), aubergine, peppers, gem, tomato, relish, tzatziki 13.50

Aussie Burger 3.0 - beef patty, rocket, tomato, tomato relish, gherkin, caramelized onions, pickled beetroot, aioli 14.50

Double Bacon & Cheese Burger - two beef patty, rocket, tomato, tomato relish, gherkin, caramelized onions, beetroot, aioli 21.50

Cheese / Pineapple / Fried Egg 1.25 each

Avocado / Halloumi / Black pudding 1.95 each

Bacon / Chorizo 3.50 each

## SIDES

House salad, tomato, cucumber, mixed leaves, honey mustard 4.50

Hispi cabbage, butter, sea salt 4.50

Grilled tenderstem broccoli

Oyster sauce, crispy onions 4.50

Manchego, toasted seeds, lemon oil 4.50

Skin on fries 4.50

Sweet potatoes fries 5.50

## MAINS

Wild mushroom pappardelle, truffle, kale, Parmesan 17.50

Nasi goreng, king prawns, rice, cabbage, crispy shallots, spring onion, chilli, coriander, fried egg, Sriracha sauce, lime 16.50 VG\*

Salmon, chorizo, coco de Paimpol, spiced tomato broth, sea aster 18.50

Lemon Sole, breaded, Nori, new potatoes, tenderstem broccoli, tartare 18.50

Chicken breast, mashed potatoes, beans, wild mushroom sauce 16.50

Duck hash, crisp duck leg, chilli, coriander, spring onion, potatoes, kale, hoisin, mayo, fried egg 16.50

Lamb Merguez, filo, Moroccan spiced cous cous, tzatziki, coriander 16.50

Veal Schnitzel, fried egg, anchovies, capers, lemon, butter, watercress 17.50

10oz Rib Eye, 28 days dry aged, fries, house salad, peppercorn sauce 24.50

½ Grilled Chicken, fries, house salad 16.50

Choice of Marinade: Harissa - Peri Peri - Smoked garlic butter

## SALADS

Super Food Salad - Avocado, kale, spinach, quinoa, pearl barley, edamame, pomegranate, spiced chickpeas, hummus, sesame seeds 10.50

Seasonal salad - peach, Roquefort, radish, fennel, walnuts, baby spinach, gem lettuce, soft herbs, maple dressing 10.50

Chicken Caesar Salad - chicken, gem, croutons, egg, Parmesan, bacon, 10.50

Greek Salad - gem, tomato, cucumber, feta, olives, olive oil, balsamic glaze 8.50

Salad Extras - prawns 5.50 / smoked salmon 3.50 / grilled chicken 4.00

## MESSY CHIPS

Truffle chips, Parmesan, truffle mayo, parsley 7.50

Sriracha chips, mayo, sriracha sauce, coriander, crispy shallots 7.50

Hoisin chips, mayo, Hoisin, coriander, spring onions, sesame seeds 7.50

## DESSERTS

Miso parfait, Parkin, salted caramel, crispy yoghurt, yoghurt 7.50

Pavlova, vanilla cream, tropical fruits, coconut 7.50

Cheese plate, quince paste, cheese biscuits 7.50

Chocolate brownie sundae, vanilla ice cream, salted caramel sauce, Vanilla cream, wafer 7.50

VG - Vegan / VG\* Can be made vegan speak to your server

We will try our best to accommodate changes to the menu, however during busy periods unfortunately this may not be possible. We hope you understand.