

## SMALL PLATES

## BEETROOT HUMMOUS 8 vg gfr

beetroot hummus, radish, crispy chickpeas, rocket, pickled shallots, toast

TOMATO 8.50 vg cherry tomato tart tare tatin, vegan cream cheese

WILD MURSHRROM 8 vg crisp wild mushroom arancini, cream cheese, rocket

ANCHOVIES 7 gf Boquerones white anchovies, pink pepper, lemon

PORK BELLY 10 gf porchetta, pickled red cabbage slaw, chipotle mayo

CHICKEN 9.50 fried schnitzel, truffle honey, black garlic mayo

PIGS 7 Honey glazed pigs in blankets wholegrain mustard mayo

CAMEMBERT 9.50 v gfr Baked camembert, red onion chutney, sourdough toast

SCAMPI 12 homemade langoustine tail scampi, caviar tar tare sauce

STEAK. 12.50 gf pink bavette steak, mushroom, pancetta, onions, jus

**SALMON 11** beetroot cured salmon, pickled beets, lime and shallot dressing

SALT & PEPPER MUSHROOMS 6 vg enoki mushrooms, salt & pepper seasoning, alioli

DUCK 11 gf duck terrine, smoked duck, cranberry and orange chutney

**OYSTERS** pink ginger and yuzu dressing 3 for 8.50 / 6 for 15 / 12 for 28



## SIDES

ROCKET SALAD. 4 vg HOUSE FRIES. 4 vg
TRUFFLED FRIES. 5 v CERIGONOLA OLIVES 4 vg



please make staff aware of any dietary requirements or allergies. V = vegetarian vg = vegan gf = gluten free gfr = gluten free on request