



ENTREÉS

- House baked bread, butter  7
- Flatbread: potato, Taleggio, rosemary, sea salt   11
- Live natural oysters, pink peppercorn mignonette, lemon — min. order 3   MP
- Beer-battered oysters, Tabasco mayo, lemon — min. order 6  MP
- Beef tartare, egg yolk, capers, cornichons, shallots, parsley, sourdough wafer  18
- Wood-roasted beetroot, goat's cheese, spiced walnuts, orange    16
- Open lasagne, wood-roasted mushroom ragu, Pecorino, hazelnuts  18

Dinner: Monday – Saturday from 5pm




All our produce is sourced locally where possible
& our meat & eggs are free-range

Autumn 2018











MAINS

- Wood-fired harissa cauliflower, romesco, caper salsa verde, crispy onions    25
- Warm pumpkin & kumara salad, chicken, puy lentil vinaigrette, grapefruit, tahini     27
- Fish of the day MP
- Cheeseburger: double beef patty, aged Cheddar, celery chow chow, mayo, shoestring fries 24
- Wood-roasted chicken, ashed mash, mushroom, herb jus  33
- Scotch fillet, sautéed greens, celeriac purée, parsley butter  37






TO SHARE

- Herbed porchetta, apple & prune mustard   45
- Slow roasted short rib, chilli gremolata, pickled onion  45

SIDES

- Salad greens, radish, shaved cauliflower     9
- Ashed mash   10
- Pumpkin & potato gratin, blue cheese fondue   12
- Wood-roasted Brussels sprouts, bacon  10
- Hand-cut chips, rosemary-garlic salt, malt vinegar mayo  10

DIETARY REQUIREMENTS

-  **Gluten Free**  **Vegetarian**  **Vegetarian on Request**
-  **Dairy Free**  **Vegan on Request**