



Share / Starters

Chicken liver & bacon pâté, house bread, red onion marmalade (gf)

Lemon and pepper calamari with comeback sauce (gf)

House made Hummus with charred bread (gf/vt)

House made arancini and aioli (vt)

Mains

Braised beef cheek with creamy mash potato, confit vegetables & red wine jus (gf)

Roast Blue Grenadier with mussels, red peppers, Chablis,
fennel & tomato broth on a bed of potato puree

Rigatoni arrabiatta w crispy basil and pecorino (vt)

Roast vegetable salad with sweet potato, broccoli, raisins, pearl cous cous, red onion, herbs, house
dressing & hummus (v)

BBQ king pork ribs with pickled slaw, chilli peanuts, jalapeños & beer battered onion rings (gfo)

Desserts

Vanilla panna cotta, winter berry compote, with Crème de Cassis
and honeycomb (gf)

Caramalised lemon tart with raspberry coulis and Chantilly cream

Sticky red date pudding, coconut caramel,
chai ice cream & toffee crisp

Sides

Chargrilled broccolini with chili, sea salt and olive oil (v/vt/gf)

7

Crispy Onion rings (vt)

5

Spiced cabbage salad w. tahini dressing (vt)

7

Triple cooked hand cut chips with house aioli

8.5

(Vegetarian = vt / Vegan = v / Gluten free = gf / Gluten free optional = gfo)