

## SMALL + SHARING

**Calamari** deep-fried calamari, chilli, spring onion, lime + coriander sriracha mayo **8.5**

**Glazed Pork Belly Bites** slow cooked pork belly, Korean glaze, gochujang cucumber, crackling (GF) **8.5**

**Bruschetta** pico de gallo, vegan feta, basil, rocket, gremolata dressing (V)(Vg)(GF\*) **8**

**Whole Burrata** marinated artichoke, sundried tomatoes, prosciutto, olives, rocket, balsamic glaze, rosemary + garlic focaccia (GF\*) **18**

**Cajun Grilled Chicken Tacos** guacamole, pickled red onions, red cabbage, coriander, chilli, spring onions, lime, chipotle mayo **8**

## BURGERS

*all served with skin-on fries. Upgrade to chunky chips +2*

**The House Burger** two 3oz beef, cheese, our burger sauce, lettuce, tomato, gherkins (GF\*) **17 add bacon +2**

**Spiced Buttermilk Fried Chicken** crispy chicken breast, Mexicana® cheese, lime + coriander sriracha mayo, lettuce, tomato, red onion **16.5**

**The Veggie One** Moving Mountains burger, vegan feta, smashed avocado, taco shell, lettuce, tomato, chimichurri mayo (V)(Vg) **16**

**Philly Steak Ciabatta** sautéed steak, fried onion + peppers, cheddar cheese, cheese sauce, chives **18**

## BIGGER PLATES

**Fish + Chips** battered haddock, mushy peas, home-made tartar sauce, curry sauce, skin-on chunky chips **17.5**

**Slow Cooked Pork Belly** burnt apple purée, roscoff onion, black pudding crumb, potato terrine, tenderstem broccoli, bacon + mustard cider sauce (GF\*) **19**

**Roasted Gnocchi** spinach, charred peppers, roasted tomatoes, basil, creamy tomato sauce, parmesan (V)(Vg\*) **16.5**

**Seabream Fillet** crushed new potatoes, spring onions, peas, green beans, warm tartar sauce, herb oil (GF) **19.5**

**Roasted Squash + Gochujang Salad** sesame thyme glaze, squash purée, white cabbage, gochujang cucumber, home-made dukkah (V)(Vg)(GF) **15 add smoked salmon or chicken breast +4**

**Miso Salmon** lemongrass, coconut jasmine rice, asian greens, Japanese dressing, lime (GF) **22**

**Chicken Schnitzel** free-range fried egg, garlic aioli, lemon, rocket **18**

**Baked Camembert** studded with garlic + rosemary, caramelised red onion chutney, toasted ciabatta (V)(GF\*) **16.5**

**Today's Soup** please ask your server for today's flavour. Mini loaf, Netherend Farm butter **7**

**Home-Baked Sourdough Toast** whipped goat's cheese, roasted hazelnuts, maple syrup (V)(GF\*) **8**

**Smoked Salmon + Beetroot** roasted beetroot, capers, apple, lemon verbena oil, salad (GF) **9.5**

## SANDWICHES SERVED MON-SAT, 12PM-5PM

*all served with skin-on fries. Upgrade to chunky chips +2*

**Fish Finger Sandwich** breaded fish fingers, bloomer bread, home-made tartar sauce, lettuce, cheddar cheese **12.5**

**Whipped Goats Cheese + Roasted Red Peppers** grilled focaccia, sundried tomatoes, home-made pesto, rocket (V)(GF\*) **12.5**

**The Club** toasted layered chicken, bacon, egg mayo, lettuce, tomato (GF\*) **12.5**

## STEAKHOUSE

*Our 8oz steaks are aged for a minimum of 28 days for maximum flavour and served with roasted tomato, flat mushroom, watercress, skin-on fries + your choice of sauce. Upgrade to chunky chips +2*

**Ribeye 28**

**Sirloin 28.5**

**Rump 27**

**Bavette 26**

**Sauces:** peppercorn sauce, café de paris butter, chimichurri

## SIDES

**Fries (GF\*) 5 add truffle parmesan +2.5**

**Chunky Chips (GF\*) 5.5 add truffle parmesan +2.5**

**Wild Salad** olives, onions, roasted red peppers, sundried tomatoes, gochujang cucumber (V)(Vg)(GF) **5**

**Slaw** red cabbage, savoy cabbage, onions, carrots, spring onions, coriander, chilli (V)(GF) **4**

**Tomato + Onion Salad** rocket, basil, balsamic (V)(Vg)(GF) **4.5**

**Tenderstem Broccoli** romesco, dukkah (V)(Vg)(GF) **5.5**

**Cajun Onion Rings** lime + coriander sriracha mayo (V) **5**

**Roasted New Potatoes** cheese sauce, chives, fried onions, bacon, parmesan (GF) **5**

**Asian Greens** gochujang, sesame seeds, spring onions (V)(Vg)(GF) **6**