



## CHARCUTERIE

Pork & Native Pepperberry Salami (d)	14
Grass Fed Bresaola	14
Free Range Capocollo	12
Farmhouse Terrine   Picalilli   Beetroot Cracker	15

## SNACKS

Focaccia Bun   Sage Brown Butter (g,d*,v)	7pp
Marinated Olives	9
Whipped Roe Dip   Salt & Vinegar Crisps (g)	13
Leek & Parmesan Croquettes   Black Garlic (g,e,d)	16

## AL A CARTE

Lobster Jaffle   Gruyere Bechamel   Bisque Dip (g,c,d)	28
Stracciatella   Roast Grape   Toasted Almond (d,n*)	22
Charcoal Grilled Octopus Skewers (2)   Harissa   Lemon	28
Caramelised Leek Tarte Tatin   Blue Cheese (g,d*,v)	34
Rockling Fillet   Herbed Pearl Cous Cous (g*)	40
Confit Duck Legs   Braised Cabbage   Port Sauce	45

## SIDES

Dressed Gem Lettuce   Montasio (v,d*)	13
Fries   Old Bay   Confit Garlic (e*)	12

## SHARED TASTING MENU FOR THE TABLE

70pp (min 2 people)

We will always try as much as possible to cater for dietary restrictions, however we are unable to offer dairy free or vegan tasting menus.

## TO FINISH

St Andrews Farmhouse Cheddar   Sichuan Honey   Lavosh (d,g*)	17
Sticky Date Pudding   Clotted Cream (d,e,g)	14
Creme Brulee (d,e)	14

Contains: (n)nuts (d)dairy (g)gluten (e)eggs (c)crustaceans  
(\* )can be removed (v)can be vegan

A 15% surcharge applies to all bills on Sunday and Public Holidays.

