

BAR SNACKS

pork scratchings, apple sauce 6
bbq peanuts 5
truffle and herb popcorn 7
garlic and thyme toast ends 5
mixed spiced olives 7
parmesan and rosemary fries 8

PLATTERS

cured meats, pickles and olives 28
farmhouse cheeses, picalilli and onion chutney 26
cured meat & cheeses, pickles, chutney, olives 32
pita bread and dips, hummus, eggplant, guacamole 18

SMALL PLATES

minted lamb meatballs, linguini 16
duck liver parfait, orange jelly and toast 16
marinated baby artichokes, parsley and carrot 13
pork belly and clams, beer broth and samphire 15
scotch egg, pork sausage and red onion chutney 11
gin cured salmon carpaccio, confit beetroot and cucumber 15
goat cheese crostini, walnut toast and truffle honey 9
beef short rib fritters, housemade horseradish sauce 15
saffron risotto balls, fontina, tomato and fennel sauce 12
seared scallops, housemade kimchi and sesame 18
pulled pork sliders, slaw and cornichon 14

DESSERTS

chocolate salami, pistachio and vanilla biscuit 8
affogato, espresso and vanilla ice cream 8
churros, vanilla mascarpone, balsamic strawberries 10
hendrick's gin and tonic jelly, blueberry and cured cucumber 10

non-alcoholic

fresh baby coconut 7
cold pressed juice 7
orange, green apple or grapefruit
sodas or lemongrass iced tea 5
still or sparkling water 6
selection of teas 5.50
locally roasted coffee from 4.50

DRINKS

draft beer 10 pilsner urquell or peroni 300ml

prosecco 12
pinot grigio 11 / sauvignon blanc 12 / chablis 14
rosé 14
cab merlot 14 / sangiovese 11 / cote du rhones 12