

Spotlight

Seasonal Margarita 10

Maison Ventenac, Treve Estival 2022 7 | 35

A fruity, round and lively Rose, with aromas of ripe strawberry and raspberry

We recommend a nibble, a plate & a side per person, put them in the middle of your table and share away.

Nibbles to start

Gordal olives | rosemary | lemon | garlic 4.75 (ve/gf)

White anchovy | salsa verde | pickled fennel | chilli oil 7.5 (df/gf)

Our slow fermented focaccia | chimichurri dip 4.25 (ve)

Hummus | chermoula | miso roasted carrot | pickled carrot | pistachio dukkah 8 (ve/gf)

Plates

Korean fried chicken | soy glaze | peanut serundang | black garlic aioli 13 (gf)

Crispy fried oyster mushroom "wings" | chipotle Buffalo sauce | tofu ranch 11 (ve/gf)

Smoked Pork | Vietnamese chimichurri | crispy onion, garlic & crackling 13 (df/gf)

Sides

Charred fine beans | almond, lime & ginger dressing | almond & sesame 9 (ve/gf)

Steves's farm leaves | blood orange | house pickles | rhubarb vinaigrette 6.5 (ve/gf)

Mac & cheese | organic Somerset cheddar | roasted garlic & herb crumble 10 (v)

Crispy Pink fir potato | massaman curry sauce | som tam | aioli 8 (ve/gf)

Skinny fries 4.5 (ve/gf)

df. = Dairy Free
gf = Gluten Free
v = Vegetarian
ve = Vegan

We are unable to provide change for cash payments

PLEASE INFORM US OF ANY ALLERGIES
OR DIETARY REQUIREMENTS
each time you place your order

dfo = df Option available
gfo = gf Option available
veo = ve Option available
vo = v Option available

