

Small plates, big flavours
We recommend a mix of two - three plates per person

start as you mean to go on

Blackberry and apple mocktail: fresh lime | farm mint | ice 6
- add Paragayu Rum 4 -

Woodshedding Landbier rustic lager 5 (4.6%)

plates

Kimchi | gochujang glazed almonds 6 (ve/gf)

Our bakery's slow fermented focaccia | olive oil | balsamic 4.75 (ve)

Roasted crown prince | Westcombe ricotta | 6 seed pesto 12 (v/gf)

Sweet corn ribs | curry leaf | lime | spring onion 9 (ve/gf)

Fried Fungamental mushrooms | buffalo sauce | house ranch 13 (ve/gf)

Porchetta | windfall apple sauce | pan juices | crispy sage & onion 14 (gf)

Hispi cabbage | black garlic aioli | soy glaze | peanut serundeng 9.5 (ve/gf)

Pickled anchovies | labneh | beetroot | pickled fennel | dill 10 (gf)

Crispy potatoes | massaman curry sauce | Vietnamese chimichurri 10 (ve/gf)

House made onion rings | truffle & garlic aioli | old Winchester 8.5 (v/veo/gf)

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

Steves's farm leaves | chuckleberry dressing | pickled chuckleberry 6.5 (ve/gf)

Skinny fries 5 (ve/gf)

- homemade dips 2 (ve/gf) : black garlic aioli | buffalo hot sauce

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

