

# Festive Lunch 2024

Available Nov 29th - Dec 21st

Enjoy 2-3 plates each, we suggest sharing for the best experience

## n i b b l e s

Kimchi | gochujang glazed almonds (ve/gf)

Our bakery focaccia | confit garlic butter | rosemary salt (v)

## p l a t e s

Smoked salmon | beets | labneh | pickled fennel | horseradish root (gf)

Ricotta | roasted crown prince squash | chai syrup | hazelnut (v/gf)

House smoked Turkey | pan juices | Vietnamese chimi | crispy garlic (df/gf)

Fried Fungamental mushroom | cranberry & chipotle hot sauce | ranch (ve/gf)

Pigs in Blanket | Somerset Cider Brandy jus | maple & mustard glaze | crispy onion & sage (df)

Hispi Cabbage | black garlic aioli | chilli soy glaze | peanut serundeng (ve/gf)

Roasted roots | almond butter | nuoc cham | sesame brittle (ve/gf)

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

Onion rings | truffle aioli | old Winchester (v/gf)

Olive oil Roasted potatoes | rosemary salt | pickled walnut ketchup (ve)

Skinny fries (ve/gf)

- homemade dips (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

