

SMALL & SHARE PLATES

FRIED SQUID BUN WITH APPLE SLAW, POTATO CRISPS	15.00
BABY BEETROOT SALAD WITH RADICCHIO, BOILED EGG, TARRAGON DRESSING (GFO)	17.00
CURED SALMON, PICKLED RADISH, FENNEL, YUZU MAYO (GFO)	19.00
CURED MEATS WITH OLIVES, PICKLED VEGETABLES AND WARM BREAD	19.00

LARGE PLATES

500G LOCAL MUSSELS, CIDER CREAM SAUCE AND GARLIC BREAD (GFO)	26.00
ANGUS BEEF BURGER WITH CHEESE, PICKLES, YUZU MAYO AND FRIES	26.50
CONFIT CHICKEN LEG, CHILLI SAUCE GLAZE, CAULIFLOWER AND FARRO SALAD	28.00
BATTERED LOCAL WHITING WITH FRIES, YOGHURT TARTARE AND GREEN SALAD (GFO)	28.00
ORECCHIETTE WITH FOUR CHEESE SAUCE, BEETROOT LEAVES, LEMON AND PARSLEY	32.00
ANGUS BEEF RIBEYE, FRIED POTATOES, GREEN SALAD AND HERB BUTTER (GF)	39.50

SIDES

FRIES WITH YUZU MAYO	8.00
WARM BREAD	10.00
SIDE SALAD (V, GF)	10.00

NIPPERS

FOR CHILDREN 12 YEARS & UNDER

MACARONI CHESSE (V)	13.00
BABY CHEESE BURGER, CHIPS	13.00
FISH & CHIPS (GFO)	13.00

DESSERTS

DESSERT OF THE DAY	
* PLEASE SEE SPECIALS BOARD	10.00
CHEESE PLATTER , QUINCE PASTE & LAVOSH	15.00

Great care is taken in our kitchen to prevent any cross contamination of ingredients, however if you have any serious food allergies please talk to us.
Our menu has multiple food options to meet your dietary requirements. Please use the legend below to assist in your selection:
CONTAINS SHELL FISH (SF) | VEGETARIAN (V) | GLUTEN FREE (GF) | GLUTEN FREE OPTION (GFO)