

-  
**SPECIALS**  
-

**COCKTAILS**

<b>ENGLISH GARDEN</b> hendricks gin, cucumber, elderflower, mint, lime & soda	8.5
<b>STRAWBERRY FIZZ</b> strawberry infused gin, lemon & prosecco	8.5

**BUSH TUCKER**

<b>SCORCHED EDAMAME BEANS</b> w/ mirin & maldon salt	4.00
<b>PADRON PEPPERS</b> w/ cayenne pepper & lemon	4.50

**STARTERS**

<b>GNOCCHI</b> w/ black truffle, gorgonzola, spinach & candied walnut	9.50
<b>ASPARAGUS QUICHE</b> w/ tomato chutney & watercress	8.50
<b>PRAWN GUVEC</b> w/ garlic, pepper, tomato & feta served w/ toasted sourdough	9.50

**MAINS**

<b>LOBSTER RISOTTO</b> w/ squid ink & vine tomato	22.00
<b>SLIDERS - All 3</b> beef w/ tomato, lettuce, pickle & gruyere duck w/ hoisin & kimchi halloumi w/ roasted peppers, aioli & rocket	16.00
<b>KOREAN WOOD ROASTED CHICKEN</b> w/ kimchi & gochujang pepper ketchup	15.00

**PIZZA**

<b>HAWAIIAN</b> ham, pineapple & poached egg	9.00
<b>NDUJA, VINE TOMATO, ROCKET &amp; PARMESAN</b> w/ chilli, garlic & parsley oil	10.00

**SIDES**

<b>FRENCH FRIES W/ AIOLI</b>	4.50
<b>POLENTA CHIPS W/ TRUFFLE AIOLI</b>	4.50
<b>TENDER STEM BROCCOLINI W/ MUSTARD BUTTER</b>	4.50
<b>PEAR, HONEY &amp; NUTS</b>	4.50
<b>HOUSE SALAD W/ HONEY &amp; LEMON DRESSING</b>	3.50
<b>WOODLAND MUSHROOMS W/ YOGURT &amp; PESTO</b>	4.90
<b>HAND CUT SLAW</b>	4.50
<b>SAUTEED SPINACH</b>	4.50