

2 COURSES £29 / 3 COURSES £34

AMUSE BOUCHE

HOUSE BREAD & BUTTER

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**“DINGO ATE MY BABY (ALLEGEDLY)” - FOUR PILLARS GIN,
FEVER TREE TONIC & ORANGE WEDGE £8.5**

MARINATED SICILIAN GREEN OLIVES £4.5

SALTED MARCONA ALMONDS £4.5

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STARTER

BURRATA w/ black fig, aged balsamic & rocket (gf)

(SA) WARRELWIND SAUVIGNON BLANC, MAN FAMILY WINES £8.5

CAULIFLOWER & BLACK TRUFFLE SOUP w/ parsley & zaatar bread (vg)

(SA) FRAM, CHARDONNAY £9.5

DUCK LIVER PARFAIT w/ quince chutney, almond & sourdough

(AUS) MAD FISH, SEMILLON/SAUVIGNON BLANC £9

BBQ KING OYSTER MUSHROOM w/ teriyaki, spring onion & silken tofu (vg)

(AUS) LA LISSE SOIE, CHENIN BLANC £5.5

CHARCOAL MINI BAGEL w/ king prawn, avocado, cucumber & chilli butter

(FRA) DOMAINE ROQUEMOLIERE, PICPOUL DE PINET £8

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MAIN COURSE

BUTTERNUT SQUASH w/ sour yellow curry, shimeji & puffed rice (vg)

(SA) WARRELWIND SAUVIGNON BLANC, MAN FAMILY WINES £8.5

AUSSIE BURGER house ground chuck steak burger, gruyère, tomato, lettuce,
pickle, beetroot, egg, served w/ fries

(ARG) ESTATE MALBEC, HUMBERTO CANALE £9

“WINTER CAESAR” w/ grilled chicken, castelfranco, pear, crispy chicken skin,
hens egg & parmesan (gf)

(CHI) VINAMAR, CHARDONNAY £7

VIENNA SCHNITZEL w/ holstein, anchovy, capers, egg & a rich veal gravy

(AUS) NV ARE YOU GAME, FOWLES WINE, SPARKLING VERMENTINO £9

ROASTED COD MEUNIÈRE w/ sprouting broccoli, smoked anchovy & parsley

(SA) FRAM, CHARDONNAY £9.5

DUCK LEG CONFIT w/ winter leaves & pickled beetroot (gf)

(AUS) THE MIXED THING, CABERNET FRANC + 13 OTHERS £10

500G CAVE AGED DEXTER RIB EYE ON THE BONE w/ café de paris & watercress (gf) **+£15**

(ARG) ESTATE MALBEC, HUMBERTO CANALE £9

LOBSTER SPAGHETTINI w/ tomato & basil **+£4**

(AUS) NV ARE YOU GAME, FOWLES WINE, SPARKLING VERMENTINO £9

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SIDES

“TROIS FOIS” COOKED HAND CUT CHIPS (gf) **£4**

FRENCH FRIES (gf) **£3.5**

WINTER LEAVES w/ vinaigrette (gf, vg) **£4**

TEMPURA CAULIFLOWER w/ chemicurri (vg) **£4**

DESSERTS

CHOCOLATE DÉLICE w/ banana crème anglaise

(ITA) PASSITO DI NOTO, PLANETA £9.5

KIWI FRUIT w/ sumac meringue & crème chantilly (gf)

(AUS) THE NOBLE WRINKLED RIESLING, D'ARENBERG £5.5

ALMOND MILK RICE PUDDING w/ clementine marmalade (gf, vg)

(ITA) PASSITO DI NOTO, PLANETA £9.5

SELECTION OF ARTISAN CHEESES +£5

INNES BRICK GOATS - Made by Joe Bennett in Staffordshire with the milk of his own mixed herd of Guernsey goats. Light & smooth textured with a silky taste & a delicate rind.

STICHELTON BLUE - Joe Schneider began making it at Stichelton Dairy in 2006 in Welbeck, Nottingham. Juicy, acidity & toasty. The texture is soft & creamy.

TUNWORTH CAMEMBERT - The process is all handmade from cutting to ladling, in Basingstoke, Hampshire. A camembert-style cheese which is classically creamy with flavours of truffle & garlic.

PARMIGIANO SAN PIETRO - Made by the Cravero family, a fifth generation cheese maturer based in Bra, Piedmont. A delicious, deep savoury cheese balanced by a rich fruity sweetness & a luscious texture.