

NIBBLES

“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

BREAD & BUTTER £2.5



STARTER

GREEN PEA ARANCINI (v) w/ truffle mayo, lancashire cheddar cheese £7.5

(AUS) ARE YOU GAME, SPARKLING VERMENTINO £9

CAULIFLOWER & BLACK TRUFFLE SOUP w/ parsley & zaatar bread (vg) £6.5

(SA) FRAM, CHARDONNAY £9.5

BURRATA w/ black fig, aged balsamic & rocket (gf) £9.5

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

DUCK LIVER PARFAIT w/ quince chutney, almond & sourdough £7

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

BBQ KING OYSTER MUSHROOM w/ teriyaki, spring onion & silken tofu (vg) £9

(AUS) LA LISSE SOIE, CHENIN BLANC £5.5

WELSH LOBSTER ROLL w/ pickled cucumber, butter lettuce, crustacean mayonnaise & brioche £9.5

(ITA) GAVI AVI DI GAVI, LA MINAIA £10



MAIN COURSE

“DUKKAH EGGS” Zataar & confit garlic flat bread W/ pistachio, winter leaves & baked eggs £11.5

(ITA) GAVI AVI DI GAVI, LA MINAIA £10

STEAK FRITES w/ flat iron steak, béarnaise & fries. £15.9

(ARG) MELODIAS MERLOT £6

BUTTERNUT SQUASH w/ sour yellow curry, shimeji & puffed rice (vg) £13

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

“WINTER CAESAR” w/ grilled chicken, castelfranco, pear, crispy chicken skin, hens egg & parmesan (gf) £14.5

(CHI) VINAMAR, CHARDONNAY £7

ROASTED COD MEUNIÈRE w/ sprouting broccoli, smoked anchovy & parsley £17

(SA) FRAM, CHARDONNAY £9.5

DUCK LEG CONFIT w/ winter leaves & pickled beetroot (gf) £16.95

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

VIENNA SCHNITZEL w/ holstein, anchovy, capers, egg & a rich veal gravy £19

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

AUSSIE BURGER house ground chuck steak burger, gruyère, tomato, lettuce, pickle, beetroot, egg, served w/ fries £16.5

(ARG) ESTATE MALBEC, HUMBERTO CANALE £9

KOREAN FRIED CHICKEN BURGER w/ gochujang, wombok kimchi & fries £16.5

(AUS) CHARDONNAY, FRAM £7

TRUFFLE TAGLIOLINI w/ aged parmesan, truffle emulsion & black winter truffle £19.95

(SA) CHARDONNAY, VINEMAR £7

500G CAVE AGED DEXTER RIB EYE ON THE BONE w/ café de paris & watercress (gf) £39

(ARG) ESTATE MALBEC, HUMBERTO CANALE £9

All food is freshly prepared in our kitchen, so we are unable to guarantee any food is totally allergen-free.

Please ask a member of our team for any further information. (gf) = gluten free (vg) = vegan

PIZZA

MARGHERITA w/ loads of basil from our garden (vegan option available, vegan mozzarella) £10

(AUS) THE MIXED THING, CABERNET FRANC + 13 OTHERS £9.5

AUSSIE w/ stracciatella, ham, caramelised pineapple, egg & tomato £13.5

(FRA) DOMAINE ROQUEMOLIERE, PICPOUL DE PINET £8

PEPPERONI & NDUJA w/ stracciatella, hot sopressa, fresh chilli, honey & tomato £14.5

(ARG) ESTATE MALBEC, HUMBERTO CANALE £9

MUSHROOM & WINTER TRUFFLE w/ truffle mornay, stracciatella, mascarpone, parsley £17.5

(CHI) EL VALLE DE VIEJO, PINOT NOIR £8

4 CHEESE w/ stracciatella, smoked scormoza, grana padano, gorgonzola, caramelised onion £12.5

(AUS) NV ARE YOU GAME, FOWLES WINE £9

SALSICCIA, POTATO, BROCCOLETTI w/ stracciatella, fresh chilli, rosemary and tomato £11.5

(SA) FRAM, CHARDONNAY £9.5

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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 **£7.5**

(ITA) PASSITO DI NOTO, PLANETA £9.5

KIWI FRUIT w/ sumac meringue & crème chantilly (gf) **£6.6**

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

RICHMOND PARK HONEY ICE CREAM w/ thyme & honeycomb **£6**

SELECTION OF ARTISAN CHEESES £9.5

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.

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