
A LA CARTE



STARTER

Soup of the Day 6.8

Served with House Baked Sourdough & Fermented Butter

Honey Glazed Confit Duck Leg 10.3

Celeriac Apple Remoulade, Sour Cherry

Recommended Wine: OPI Sadler Malbec

House Smoked Pancetta, Quinoa, Carrot & Celery Salad 9.4

Pickled Plum, Cashews, Sesame Pudding, Rice Crisps, Elderflower Vinaigrette

Recommended Wine: Sandenel Pinot Grigio

Braised Beef Cheek 9.0

Raisin Chilli Chocolate Jam, Truffle Powder, Onion Horseradish Cream, Herb Salsa, Crispy Shallots

Recommended Wine: Little Rascal Shiraz

Handmade Crab Tortellini 8.9

Leek Puree, Almond, Apple, Cucumber & Green Peppercorn Salsa

Recommended Wine: Sauvignon Blanc or Crego e Monaguillo Godello

SIDES

Triple Cooked Potato Fries 3.6

Potatoes or Seasonal Vegetable 3.2

Sauteed Broccoli 3.6

Extra Peppercorn Sauce or Devil Butter 1.5