

LIGURIAN FOCACCIA SANDWICHES

CUMIN LAMB 16

Smoked hummus, yoghurt, pomegranate, beetroot, pickled onion, sumac (nf)

MACERATED TOMATO 16

Stracciatella, pesto, arugula, pepitas (vg*)

BOSTON BAY PORCHETTA 16

Pickled onion, salsa verde, arugula (df,nf)

SMALLER PLATES

OUR LIGURIAN FOCACCIA 10

Caramelized Jerusalem artichoke (vg,nf)

RAW BLUE FIN TUNA BELLY 12

White soy, avocado, wasabi, iceberg [2] (pesc,nf)

CRISPY POTATO MILLE FEUILLE 18

Raw beef, Murray cod caviar (gf, nf) [4]

POTATO AND TARRAGON CROQUETTES 9

pommery mustard [2] (v,nf)

ONION RINGS 12

Truffle aioli (v,vg*,nf)

SHOESTRING FRIES 12

Garlic mayonnaise (vg*,nf,gf)



SMALL PLATES

COFFIN BAY 'GAZANDER' OYSTERS 26

Served natural - half a dozen (pesc,nf,gf,df)

SMOKED EEL SANDWICH 15

Cucumber pickle, horseradish creme fraiche (pesc,nf)

CURRIED PRAWN SANDWICH 18

Avocado, iceberg pesc,nf)

SALAD OF WITLOF & WATERCRESS 22

Fourme d'Ambert blue vein cheese, walnut, poached pear (vg,gf)

SALAD OF BABY HERITAGE CARROT 19

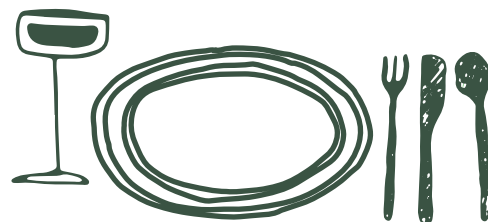
Smoked hummus, crispy freekeh (vg,df,nf)

SWEETBREADS 24

Jerusalem artichoke, honey, walnut (gf)

SAUTEED GREENS 18

Almonds (vg,gf)



LARGE PLATES

STEAK FRITES 36

Steak frites (200g Rump Cap), bearnaise (gf,df*,nf)

WILD MUSHROOMS+ TRUFFLE RAGU 30

Fresh gnocchetti (v,nf)

ROASTED HERITAGE BEETROOTS 19

Whipped tahini, caramelised pecans, pickled shallot (vg,gf)

OUR CHEESEBURGER 24

Cafe De Paris bearnaise, fries (nf)

LARGER PLATES

SIRLOIN ON THE BONE 60

28 Day Dry Aged (300g) watercress, jus (gf,nf,df)

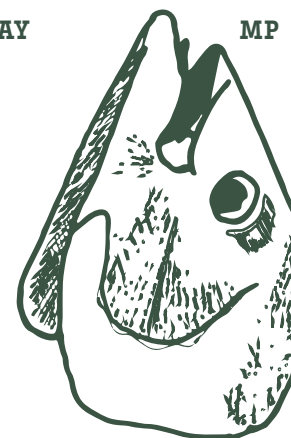
SPICE RUBBED CHICKEN 38

Sweetcorn, radicchio, chicken jus(gf,nf)

ROAST BOSTON BAY PORCHETTA 34

Red cabbage, brussel sprouts, ginger jus (gf,nf)

FISH OF THE DAY MP



CHARCUTERIE & CHEESE

CHARCUTERIE PLATE 42

Fermented felino sausage, wild boar cinghiale, black chilli salami Served with piccalilli, cucumber pickle, Ligurian focaccia (gf*,df,nf)

CHEESE PLATE 48

24 month Comte, cloth bound English cheddar, excellence daffinois, fourme d'Ambert Served with honeycomb, spiced chutney, crispbreads (gf*,nf)

CHARCUTERIE & CHEESE PLATE 36

Your choice of 2 meats & 2 cheeses Served with piccalilli, cucumber pickle, Ligurian focaccia (gf*,nf)

SWEET

OUR CHEESECAKE 16

Berry compote (v,nf)

APPLE TARTE TATIN 22

Calvados cream (please allow 20mins)(nf,v)

FEED ME MENU

4 COURSE FEED ME MENU 75



vg - vegan
v - vegetarian
vg* - can be vegan
pesc - pescatarian
nf - nut free
df - dairy free
df* - can be dairy free
gf - gluten free
gf* - can be gluten free