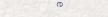
## À LA CARTE

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

### SMALL PLATES

SHARING LOAF & WHIPPED BUTTER V 9



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DUCK LIVER PARFAIT, CLEMENTINES & GRANOLA 12

NATIVE LOBSTER BISQUE 17

BEETROOT SALAD, GOATS CURD, CHARRED LEEKS & WALNUTS V VGO 12

OLD WINCHESTER CHEESE SOUFFLÉ, WILD ROCKET & MUSTARD SAUCE V 12

### MAIN PLATES

BRAISED BEEF CHEEK, CREAMED POTATO, ONION & RED WINE JUS 27

DRY AGED DUCK, RED CABBAGE, PRESERVED CHERRIES & KUMQUATS 28

NORTH SEA STONE BASS, CAVIAR, COASTAL GREENS & WARM TARTARE SAUCE 27

BARLEY RISOTTO, WILD MUSHROOM, PICKLED WALNUTS & TRUFFLE V VGO 19

## STEAKS

all served with roasted shallot onions & one sauce

80Z SIRLOIN: 28-DAY AGED NATIVE BEEF 38

TOMAHAWK 90 please allow 45 minutes, served from 6pm

CAULIFLOWER STEAK, MISO & MARMITE GLAZE VG 18

SAUCES: BEEF & RED WINE; BÉARNAISE V; CHIMICHURRI VG; AIOLI VG

### **BURGERS & CLUB**

all served with a side salad

RIB CAP BEEF, APPLEWOOD CHEDDAR, BACON JAM, AIOLI & CHIPS 20

PORTOBELLO MUSHROOM, MARINATED GRILLED TOFU, AVOCADO, AIOLI & CHIPS VG 18

CLUB: GRILLED CHICKEN, BACON, EGG, LETTUCE, TOMATOES & BACON JAM 14

served until 2.30pm

### SIDE PLATES

TRIPLE COOKED CHIPS VG 5

CREAMED POTATOES V 5

SEASONAL GREENS VG 5

ALLOTMENT SALAD VG 5

### **PUDDING PLATES**

BRITISH CHEESES & BISCUITS V 14

CHOCOLATE MOUSSE & KIRSCH CHERRIES V 12

APPLE & CRANBERRY CRUMBLE, OATS & CARDAMOM CUSTARD V VGO 10

STICKY TOFFEE PUDDING, WALNUTS, BUTTERSCOTCH SAUCE & MALT ICE CREAM V 12

DARK CHOCOLATE SOUFFLÉ, WHITE CHOCOLATE CUSTARD & CHOCOLATE CRUMBLE V 12



# THE GALLERY