



## STARTERS

Olives/Nuts (Vg)	each	4
Homemade sundried tomato, confit garlic & olive focaccia, extra virgin olive oil & balsamic vinegar (Vg)		5
Tish selection (red lentil hummus, harissa & white bean, smoked aubergine) & grilled pita (Vg)		14
Pumpkin soup, roasted pumpkin seed cracker (Vg)		8
Mushroom arancini, truffle emulsion (V)		9
Roasted smoked salmon, endive, beetroot, lemon dressing		13
Chicken soup, boudin blanc, seasonal vegetables		10
Ox tongue, horseradish & pickled vegetable salad		11
Goose foie gras, toasted granola, pickled shallots, toasted challah		23

## MAINS

Heritage beetroot, roasted pear, quinoa & red lentil hummus (Vg)		15
Potato gnocchi, smoked garlic cream, cavalo nero & king oyster mushroom (V)		19
Stone bass, herb crushed potatoes, savoy cabbage & saffron sauce		23
Turkey schnitzel, lemon, rocket salad		20
Breaded turkey schnitzel burger, truffle coleslaw, chips		23
Grilled beef burger, lettuce, confit shallots, gherkins, relish & chips		25

## SIDES

Creamy mash potato	5	French beans	5
Triple cooked chips	5	Carrots, chestnut & kale	5
Truffle chips	7	Winter vegetable salad	6

## DESSERTS

Challah brioche pudding, custard		9
Chocolate fondant, vanilla cream (Cook at home 9 minutes preheated 180C fan oven)		11

