



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
Smoked salmon, dill crème fraiche & toasted challah bread	12
Chicken soup, boudin blanc, seasonal vegetables	10
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
Sea bream, herb crushed potatoes, savoy cabbage & saffron sauce	23
Turkey schnitzel & green apple & walnut slaw	25
Breaded turkey schnitzel burger, truffle coleslaw, chips	23
Grilled beef burger, lettuce, confit shallots, gherkins, relish & chips	25

SIDES

Creamy truffle mash	6	French beans	5
Triple cooked chips	5	Winter vegetable salad	6
Truffle chips	7		

DESSERTS

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