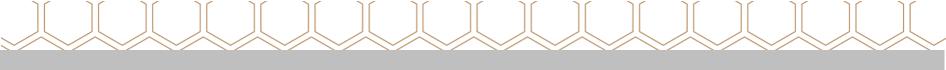
THE	$\mathbf{M}$	<b>ENU</b> <b>V</b> - vegetarian, <b>VE</b> - ve <b>NG</b> - made with non-g containing ingredients	gan, luten
<b>PEACH TREE MARTINI</b> Vodka, peach syrup, Martini , angostura, lime juice	9.25	<b>PONTE PROSECCO</b> defined, subtly rounded, expressive flavours (125ml)	5.50
ST	ARTE	RS	
<b>APPLEWOOD CHEESE &amp; ONION CROQUETTES</b> <i>Truffle mayonnaise (V)</i>	10.95	<b>SMOKED HADDOCK &amp; SPINACH RISOTTO</b> Parmesan tuille (V, NG)	11.95
<b>SOFT- SHELL PIL PIL</b> Soft shell crab, chorizo, chili garlic butter & crusty brea	<b>12.95</b> Id (NG)	<b>BANG BANG PORK BELLY</b> Satay crispy pork belly, ketjap manis & satay sauce (	<b>10.95</b> (NG)
NDUJA SCOTCH EGG Sriracha mayonnaise FRIED CONFIT BUFFALO WINGS	10.95 9.95	<b>FRIED BURRATA</b> Toasted bread, marinated tomatoes, basil pesto & shallot crisps (NG, VE, V)	8.95
Chilli, lime, coriander & Cajun sauce (NG)	M A IN S	5	
<b>CHICKEN SUPREME</b> Potato fondant, peas a la francaise and pea puree (NG)			19.50
<b>PAN FRIED HALIBUT</b> Buttered leeks, langoustine bisque , sea salt and garlic n	iew potat	oes, samphire(NG)	24.95
<b>BEEF &amp; SOFT- SHELL CRAB BURGER</b> Pickles, onion , lettuce, house mustard sauce & skin on f	ries (NG)		22.50
<b>HOME-MADE STEAK &amp; ALE PIE</b> Hand cut chips , minted peas and beef bone gravy.			15.95
<b>ZING TING CHICKEN SALAD</b> Torn chicken thighs, house salad, toasted peanuts with a papaya, coconut & coriander dressing (NG)			
<b>CONFIT PORK BELLY</b> <i>CHEF SIGNATURE DISH</i> Grilled octopus, potato mousse, marrow jus , pancetta & caviar (NG)			
<b>CHORIZO &amp; NIGELLA SEED BATTERED HADDO</b> Confit chips , minted peas & sriracha dip	OCK		17.95
HAND PRESSED 80Z CHUCK & RUMP BURGER Maple bacon & Monterrey Jack cheese, pickles, onion, le	ttuce, hoi	se mustard sauce & skin on fries (NG)	18.50
<b>WAINWRIGHT BEER BATTERED HADDOCK</b> Hand cut chips, minted peas and tartare sauce (NG)			16.95
HARRISA BEEF FILLET & SWORDFISH HANGIN Peppers , onions , side salad, skin on fries & roast garlic			26.95
<b>PEA &amp; ASPARAGUS RISOTTO</b> Parmesan cheese & mint (NG, VE, V)			15.75
<b>BURRATA &amp; SUN BLUSH TOMATO SALAD</b> Olives, croutons & balsamic glaze (NG,VE, V)			14.25

## **STEAKS**

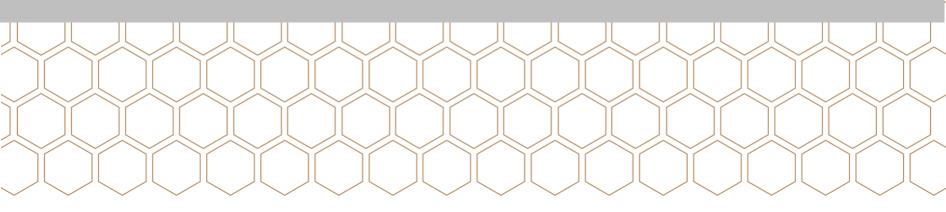
Our steaks are 28 day's dry aged & locally source from National Parks

		SI D ES	
All served with hand cut chips, melted onion, confit cherry vine tomatoes & rocket		SALT & PEPPER CHIPS (NG, V, VE)	6.25
		GARLIC & PARMESAN FOCACCIA	5.00
8 OZ RUMP STEAK (NG)	20.45	SKIN-ON FRIES (NG, VE, V)	4.50
16 OZ RUMP STEAK (NG)	28.75	HAND CUT CHIPS (NG, VE, VE)	5.00
8 OZ FILLET STEAK (NG)	29.95	BREAD & OLIVES (V)	5.95
12 OZ RIB EYE (NG)	28.25	ONION RINGS (V)	5.00
ADD A SAUCE:		GARLIC & PARMESAN TRUFFLE BABY	5.95
Peppercorn, Red wine, Blue cheese , Chimichurri	+ 4.00	POTATOES (NG,VE, V)	
		BUTTERED SEASONAL VEGETABLES (NG, V	) 5.00

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free

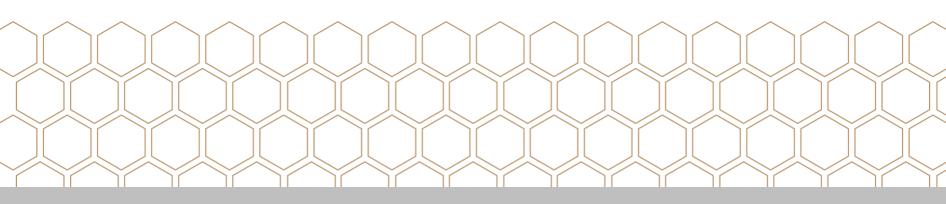


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