

FRIDAY & SATURDAY

AVAILABLE FROM 5PM

Plates are brought to the table as they are ready

SMALL PLATES

Orange & rosemary poached olives GF DF W 8
Sweet & spicy nuts & seeds GF V 8
Grilled asparagus with pimento cheese on house-baked ciabatta V 15
Mushroom & parmesan arancini with kawa kawa aioli & red wine gastrique V 12
Fried feta, truffle honey & thyme V 12
Grilled rice cake with roast portobello, sambal & coconut yoghurt GF W 15
Gurnard ceviche with avocado mousse & fried flatbread GO	. 18
Red-braised beef cheek with skordalia & cherry 18
Crayfish ravioli with black bean & basil beurre blanc 19
Chicken karaage with togarashi cream GF 16

SIDES

Fries with tomato sauce & mayonnaise V GF DF 8
Polenta chips, spiced tomato & Creole cream V 10
Roast broccoli & radish with maple vinegar & goat's cheese GF V Vegan option 12
Baby leaf salad with toasted seeds W GF 10.5

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DESSERTS

Buttermilk flan, pineapple tequila jelly,
dolce de leche cream & beignets **V** 13

Silken chocolate torte with beetroot marshmallow
& orange sorbet **V** 13

See our changing range of desserts available from our cafe cabinet

