



COMPLIMENTARY to start

Warm marinated olives GF, VT, V

FIRST COURSE to share

Tasting board a selection of house-cured meats, pickled & marinated vegetables & char-grilled bread. GF*

MAIN COURSE to select

Spinach, broccoli, zucchini, pesto & penne pasta with preserved lemon, a hint of garlic & Meredith goats cheese. VT, V*

Rollled chicken with carrot, roast cauli & creamy mash. GF

Slow-cooked rolled pork with roast spiced carrots, apple & Spanish onion salad & mustard sauce. GF

Salt & pepper calamari

with slaw & lemon aioli, served with chips.

36-hour slow-cooked Parwan blade steak with mash, peas, mushrooms & red wine sauce. GF

DESSERT COURSE to savour

Golden gaytime with honeycomb & caramelised peanuts. VT, GF*

Chilled chocolate pot with mandarine & fairy floss. GF*

Caramel panna cotta with honeycomb. GF

Selection of house-made sorbets. GF, VT, V, DF

GF = Gluten Free • VT = Vegetarian • V = Vegan * = Option available



KIDS MENU

MAIN COURSE to select

Crispy calamari strips & chips.

Bolognese with penne pasta & parmesan cheese.

Chicken schnitzel with chips & slaw.

DESSERT COURSE to savour

Golden gaytime

with honeycomb & caramelised peanuts. VT, GF*

Chilled chocolate pot with mandarine & fairy floss. GF*

Caramel panna cotta with honeycomb. GF

Selection of house-made sorbets. GF, VT, V, DF

Vanilla ice-cream with choice of topping
Chocolate, Strawberry, Caramel.

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