

STARTERS

olives 4

devilled duck hearts 8
pecan, black pudding & apple

potted shrimp 9
with toast

ash baked leeks 6 (ve)
smoked oil, capers & dill

beef cheek & tail terrine 7
salsa verde & toast

DRY AGED SINGLE CUT STEAKS

28 day aged flat iron 227g/8oz 24

28 day aged sirloin 280g/10oz 28

fillet 200g/7oz 32

all served with chips, walnut salad & roasted tomato

VIEW OUR BOARD FOR OUR DAILY CUTS

MAINS

pork shoulder steak 20
salsa verde, greens & chips

beer can poussin 16
red slaw & chips

grilled tuna steak 25
ratte potato, fine beans, olives & red onion

portobello grill 16 (v)
portobello mushrooms, herbs, taleggio, chips,
walnut salad & roast tomato

SIDES

all 3

CHIPS

GREEN SALAD w/walnuts

GRILLED MUSHROOMS

BUTTERED GREENS

SLAW

SAUCES

all 2

BÉARNAISE (v)

PEPPER

GENTLEMAN'S RELISH

SALSA VERDE (v)