

Gluten Free Winter Menu

Small Plates

Chicken, Ham Hock & Baby Leek Terrine, Roasted Chestnuts, Honey & Mustard Aioli, Pickled Shallot & Radicchio Salad | 10

Pork Belly Skewer, Rum Roasted Pineapple Salsa, Adobo Sauce | 12

Poutine, Crispy Duck Fat Potatoes, Cheese Curds, Red Wine Jus | 8

Salt-Baked Celeriac, Pickled Grape, Candied Walnuts, Apple Oil | 9 | vg

Large Plates

Coffee & Ancho Glazed Short Rib, Charred Radicchio, Smoked Corn Purée, Crispy Onion | 28

Half Roast Spring Chicken, Aji Amarillo Sauce, Torched Romano & Padron Peppers,
Chicken Skin & Paprika Butter | 24

Market Steak | MP (Please Ask Your Server)

Pork Belly, Caramelised Onion Purée, Charcuterie Sauce, Puffed Pork Rind,
Baby Root Vegetables | 24

Market Fish | MP (Please Ask Your Server)

St Austell Mussels, Sriracha Butter Sauce | 24 (Swap Fries For Bread)

Glazed Baby Aubergines, Massaman Sauce, Curry Oil | 20 | vg (Remove Chilli Crisp)

Sides

House Fries, Kombu Seasoning, Sriracha Mayo, Furikake | 5 | v

Crispy Crushed Potatoes, Honey & Mustard Aioli | 6 | v

Sautéed Sprouts, Roasted Chestnuts, Chicken Skin & Paprika Butter | 6

Sautéed Seasonal Vegetables | 5 | vg (Remove Chilli Crisp)

Desserts

Speculoos Crème Brûlée, Salted Caramel Gelato, Pecan Tuille | 9 | v

Chocolate Mousse, Candied Blood Orange, Cranberry Sorbet, Clementine Gel | 9 | vg

'The Brew Project' Espresso Affogato | 8 | v (Please Ask Your Server)

Homemade Gelato & Sorbets | 2 Per Scoop | v | vg (Please Ask Your Server for Flavours)

v | Vegetarian vg | Vegan