

SET MENU | 3 COURSES 28
MONDAY - FRIDAY | 12:00PM - 19:00PM
MON 20TH OCT - FRI 14TH NOV

STARTERS

"CROQUE MADAME", SMOKED HAM HOCK, GRUYERE CHEESE, ARLINGTON WHITE FRIED EGG

SMOKED CAULIFLOWER ESPUMA, MUSHROOM RAGU, CRISPY ONION (V)

HASSELBACK POTATOES, GOATS CURD, CHILLI JAM (V)

SOUTHERN FRIED ENOKI MUSHROOM, JALAPENO RANCH, DILL PICKLES (VE)

MAINS

FREE RANGE CHICKEN "CAESAR", SEARED GEM LETTUCE, ROSTI POTATO, PARMESAN JUS

CONFIT SALMON, FISH PIE CROQUETTE, BROWN BUTTER CABBAGE, APPLE MARIGOLD BEARNAISE

DRY AGED SMASHED PATTY BURGER, LIQUID CHEESE, HOUSE PICKLES, BEEF FAT
BRIOCHE BUN, HOUSE FRIES

CELERIAC SCHNITZEL, KALE & APPLE SALAD, ROMESCO SAUCE (V) (N)

ROASTED PUMPKIN, POTATO BEIGNET, CORDYCEP MUSHROOMS, SAGE BEURRE NOISETTE (VE)

SIDES

BOULANGERE POTATOES, CARAMELISED ONIONS (V) | 5

GRILLED BABY GEM, HONEY & MUSTARD GLAZE (VE) | 5

SMOKED CAESAR SALAD (V) | 5

GRILLED HISPI CABBAGE, ROASTED GARLIC & CAPER DRESSING (VE) | 6

HOUSE FRIES (V) | 5

DESSERTS

WHITE CHOCOLATE & PUMPKIN GANACHE, BLACKBERRY SORBET, PUMPKIN SEED GRANOLA (V)

MALTESER MADELEINES, MALTED TOFFEE SAUCE, VANILLA ICE CREAM (V)

BERGAMOT TART, RICH TEA ICE CREAM, TOASTED MERINGUES (V)

70% CHOCOLATE MOUSSE, PEANUT ICE CREAM, EXTRA VIRGIN OLIVE OIL (VE) (N)