

## Appetisers

- Court Farm Sausages & Pancetta** mustard & honey 8  
**v Sesame Halloumi** chilli & lime mayonnaise 8  
**v Homemade Bread Board** salted butter (available gf) 7  
**Mini Sticky Korena Pork Belly Flatbread** 9

## Starters

- Burnt Pork Ends Scotch Egg** smoked bacon jam emulsion, preserved gherkin and apple textures 11  
**Lamb Crumble** crispy kale, lamb reduction (available gf) 9  
**Seared Scallops** root vegetable hash, split lobster and dill sauce, seafood taco (available gf) 15  
**Goats Cheese & Rainbow Beetroot Mille Feuille** beet mayonnaise, dill oil (gf/available vegan) 10

## Main Courses

- Charred Confit Cod Loin** winter vegetable and Iberico chorizo brunoise, creamed butterbean, crispy seaweed, shellfish air 24  
**12 Hour Braised Short Rib** honey glazed heritage carrots, pomme purée aux herbes, rich jus 26  
**v Slow Pressed Winter Squash** toasted sesame crust umami mushroom reduction, sesame greens, pomme purée 22  
**Pan Seared Rack of Lamb** crispy potato terrine, velvet celeriac puree, wilted cavolo nero, lamb reduction 28

## Sides

- Crispy Potato Terrine Ends** garlic mayonnaise 6 / **Mac & Cheese** (available gf) 7  
**Charred Tenderstem** lemon, garlic & herb aioli (gf) 6 / **Portobello Mushrooms** garlic butter (gf) 7  
**Fine Green Beans** garlic, sliced chilli & olive oil (gf) 6 / **Miso Honey Chantenay Carrots** (gf) 6  
**Local IPA Battered Onion Rings** 6.5 / **Triple Cooked Chips** 5.5 / **Skin on Fries** (available gf) 4.5

If you have a food allergy or intolerance – please speak to the staff before ordering.

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen