

# FRIDAY & SATURDAY

AVAILABLE FROM 5PM

*Plates are brought to the table as they are ready*

## SMALL PLATES

Orange & rosemary poached olives <b>GF DF W</b>	. . . . . 8
Sweet & spicy nuts & seeds <b>GF V</b>	. . . . . 8
Duck parfait with ciabatta, candied walnut & cherry compote	. 15
Mushroom & parmesan arancini with kawa kawa aioli & red wine gastrique <b>V</b>	. . . . . 12
Fried feta, truffle honey & thyme <b>V</b>	. . . . . 12
Jackfruit falafel tacos with coconut sambal & lemongrass pickles <b>VV GO</b>	. . . . . 15
Gurnard ceviche with avocado mousse & fried flatbread <b>GO</b>	. 18
Lamb shoulder pithivier, almond crushed peas, sultana, olive oil jus	. . . . . 18
Chilli & ginger roast pork belly, sticky rice cake, cucumber & apple	. . . . . 19
Chicken karaage with togarashi cream <b>GF</b>	. . . . . 16

## SIDES

Fries with tomato sauce & mayonnaise <b>V GF DF</b>	. . . . . 8
Polenta chips, spiced tomato & Creole cream <b>V</b>	. . . . . 10
Grilled courgette, tomato, basil & mozzarella <b>GF V Vegan Op</b>	12
Baby leaf salad with toasted seeds <b>VV GF</b>	. . . . . 10.5