

# FRIDAY & SATURDAY

AVAILABLE FROM 5PM

*Plates are brought to the table on an 'as they are ready' basis*

## SMALL PLATES

Orange & rosemary poached olives <b>GF DF VV</b> . . . . .	8
Sweet & spicy nuts & seeds <b>GF DF V</b> . . . . .	8
Grilled asparagus with pimento cheese on house-baked ciabatta <b>V</b> . . . . .	15
Mushroom & Parmesan arancini with kawa kawa aioli & red wine gastrique <b>V</b> . . . . .	12
Fried feta, truffle honey & thyme <b>V</b> . . . . .	12
Grilled rice cake with roast portobello, sambal & coconut yoghurt <b>GF VV</b> . . . . .	15
Gurnard ceviche with avocado mousse & fried flatbread <b>GO</b>	18
Red-braised beef cheek with skordalia & cherry . . . . .	18
Crayfish ravioli with black bean & basil beurre blanc . . . . .	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
Roast broccoli & radish with maple vinegar & goat's cheese <b>GF V Vegan option</b> . . . . .	12
Baby leaf salad with toasted seeds <b>VV GF</b> . . . . .	10.5

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## DESSERT

Buttermilk flan, pineapple tequila jelly,  
dolce de leche cream & beignet **V** . . . . . 13

Silken chocolate torte with beetroot marshmallow  
& orange sorbet **V** . . . . . 13

