

Winter Menu

SHARE PLATES



Marinated olives (g) (d) 4.5

Spiced nuts (g) (d) 4.5

Roasted mushroom caps with manchego and sherry fondue (g)(v) 10

Duck confit, caramelised onion and gruyere croquettes 12

Crumbed pork and chilli meat balls stuffed with mozzarella 10

Sticky spiced pork spareribs (d) 10.5

Chargrilled prawns in vine leaves (g) (d) 15.5

Trio of sausage with grilled sourdough, mustard pickle, and
sweet & sour onions 15.5 (d)

Cheese board 17

BIG PLATES

Pumpkin gnocchi with sage, parmesan and spinach & walnut puree (v) 25

Aged beef and Winter Ale pie with sweet and sour red cabbage 25

Chargrilled porterhouse with roasted potato, sautéed spinach
and red wine jus (g) 29.5

Twice cooked lamb with mustard crust, celeriac and baby carrots (g) 27

PIZZAS

Hot salami, tomato, jalapeños and mozzarella 17.5

Double smoked bacon, pineapple and smoked mozzarella 17.5

Artichoke and rocket pesto, pine nuts and feta (v) 16.5

Margherita (v) 15.5

Prosciutto, rocket and fresh mozzarella 16

Slow roasted goat, red onion, thyme and chevre 17

EXTRAS

Fat Chips 6.5 House Salad 6.5 Seasonal Veg 6.5

Please check our Specials Boards for a range of Entrées, Mains & Desserts

(g) Gluten Free (d) Dairy Free (v) Vegetarian