



ENTREÉS

Wood-fire warmed housemade bread, butter [v] 8

Oysters; live natural, nam jim
— min. order 3 [gf, df] 5

Oysters; beer-battered, sauce gribiche,
lemon — min order 6 [df] 5.5

Sterling platter; flatbread, wood-fired vegetables,
olives, dip, roasted nuts [v, ve, gf*, df] 18
add charcuterie 10
add cheese 9

Salt & pepper squid, mayo [df] 16

Lamb ribs, pomegranate glaze, almonds [gf, df] 17

DINNER MENU

v - vegetarian, ve - vegan,
gf - gluten free, df - dairy free
* - dietary available on request

MAINS

White risotto, snow peas, peas, pecorino [v, ve*, gf, df*] 24

Market fish — changes daily MP

Cheeseburger; housemade ketchup, mustard, pickles,
lettuce, onion, shoestring fries [gf*] 25

Wood-roasted vegetable salad, halloumi, grains, pickled
red onion, kale, pistachio butter [v, ve*, gf*, df*] 24

Confit chicken, Cos, Caesar dressing [gf, df*] 28

Barbacoa-style lamb shoulder,
chimichurri [gf, df] 36 / 70

Char grilled rump steak, mixed leaf salad,
Café de Paris butter [gf*] 29

PIZZA

Margherita; buffalo mozzarella, tomato, basil [v] 20

Artichoke, mozzarella, pickled chilli, red onion [v] 22

Pizza Bianca; zucchini butter, peas,
goat's cheese [v, ve*] 22

Prosciutto, buffalo mozzarella, rocket 25

add mushrooms [v] 5

add prosciutto 6

SIDES

Wood-fired seasonal greens,
citrus butter [v, ve*, gf, df*] 10

Caesar-style salad [v*, gf*, df*] 9

Grain salad; quinoa, black barley,
herb dressing [v, ve, gf*, df] 8

Wood-fired zucchini, lemon, garlic,
chilli flakes [v, ve, gf, df] 10

Steak-cut chips, Old Bay mayo [df] 10

New potatoes, charred spring onion
salsa verde [v, ve, gf, df] 8

DESSERTS

House-made spiced doughnuts, whey
butterscotch, orange curd [v] 14

Lemon cake, rhubarb syrup,
coconut yoghurt [v, ve, df] 14

Banoffee pie, dark chocolate, caramelised
banana, gingernut & pretzel crumb 14

Verjus sorbet, toasted almonds, Kirsh [v, ve, gf, df] 14

Daily cheese selection [gf*]
choose from blue, soft & hard cheeses
one 15 / three 39