



THIS MENU IS AVAILABLE IN THE LOUNGE & IN OUR CASUAL DINING AREA

SNACKS

Bread & Butter / mini sourdough boule, Marmite butter	3.5.
Blistered Shishitos / cactus sauce	12.
Charred Smashed Avocado / sweet potato crisps (vegan)	15.
Cheese & Charcuterie Board	32.

SALADS

Baby Gem Salad / green goddess dressing, fine herbs	17.
Shaved Cauliflower / almonds, parmesan, raisins, caper & dill dressing	18.
Kale Salad / plum, green walnut, cider & buttermilk dressing	20.
<i>Add chicken \$9, shrimp \$12 or avocado \$5.</i>	

PASTA

Mac & Cheese / wild mushrooms, parmesan	22.
Basil Fusilli / rabbit & tomato ragu, aged parmesan	28.
House Made Cavatelli / ricotta cream, lemon confit, truffle essence	29.
Parmesan Risotto / smoked chestnuts & burgundy truffle	30.
Squid Ink Linguine / lobster, samphire & basil sauce	33.

MAIN COURSES

Buttermilk Fried Chicken / cabot cheddar, spiced mayo, lettuce, onion bun	25.
Double Decker Burger / American cheese, bacon, pickles, churchill sauce	26.
Fish & Chips / minted mushy peas, tartar sauce	26.
Atlantic Salmon / shaved celery & fennel, tomato essence	36.

GRILL

Skirt Steak / 10 oz	33.
Prime Beef Filet / 40 day dry aged, 6oz	35.
NY Strip / 40 day dry aged, 14oz	59.
+ add roasted foie gras	15.
<i>Our grain fed beef is sourced from creekstone farm, served with a sauce of your choice.</i>	

SIDES

Chips	10.
Steamed Broccolini / lemon olive oil	
Local Wax Beans / crispy shallots	
Brussels Sprouts / pears, raisins	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.