



Roasted spiced XO nuts <i>gf; vg</i>	5
Perelló manzanilla picante olives <i>gf; vg</i>	5.5
Petite baguette & whipped butter	6

Sunday Roast

Spring wedge salad, herbs, ranch dressing <i>gf</i>	9
Heritage beef tomato carpaccio, pickled shallot, green goddess pesto <i>gf; vg</i>	12
Trout & fennel rilette, cucumber ceviche <i>gf</i>	12
Classic prawn cocktail; spicy Marie Rose sauce, coriander	13
Burrata, cantaloupe melon, parma ham, pomegranate dressing <i>gf</i>	14

SUNDAY ROASTS

Vegan leek & mushroom wellington served with vegan gravy <i>vg</i>	20
Rolled roast pork belly with apple sauce & yorkshire pudding	25
28-day aged roast Hereford sirloin with creamed horseradish & yorkshire pudding	27
Free range, slow reared spatchcock chicken for two with honey-mustard bread sauce & yorkshire puddings	60

All roasts are served with roast potatoes, seasonal squash, glazed carrots, minted peas & gravy.

BOTTOMLESS GRAVY & ROAST VEG
every Sunday

ON THE SIDE

House leaves, vinaigrette <i>gf; vg</i>	5	Sautéed spring greens, lemon & chilli <i>gf; vg</i>	6
Heritage tomato salad, pickled shallots <i>gf; vg</i>	6	Cauliflower cheese, sage & truffle gratin	10

SWEETS

Affogato al Caffé; vanilla ice-cream drowned with hot espresso <i>gf</i>	5
Warm chocolate chip cookie	5
-with honeycomb ice-cream	+1.5
Mango sorbet <i>gf; vg</i>	6
Chocolate mousse, vanilla cream, hokey pokey crunch	8
Strawberry trifle, caramelised white chocolate	8
Sticky toffee pudding, toffee sauce, vanilla ice-cream	8.5
Whipped goats cheese, feijoa chutney, croûtes	8