

# Grazing

## BOARDS 42

### Ploughman's

house made pork terrine, local cheese, charcuterie, pickles, toasted sourdough

### Everybody's

a taste of our favourites. tokyo chicken, spiced crispy calamari, olives, charcuterie, pickles, beef fat fries with aioli, toasted sourdough, olive oil & balsamic vinegar

### Mezze v

harissa spiced hummus, beetroot dip, olives & feta, pickles, spiced nuts, vegetables, selection of bread

## SMALL PLATES

jonah's bombay nut mix v df 5

brown butter popcorn, porcini, truffle salt v 5

bread, smoked butter, spread v 8

feta, sweet corn, pinenut filo cigars, pickles v 13

smoked fish, creme fraiche, turkish pide 11

roasted moroccan lamb ribs, sticky bbq glaze, crispy shallots df gf 16

tokyo fried chicken nibbles, seaweed, mayo, pickled japanese radish gf 15

seven spiced calamari, smoked tomato aioli, coriander 15

house made pork terrine, turkish crostini, fruit compote, pickles 13

spiced chicken meatballs, sage, onion gravy, parmesan 15

# Mains

## MIDDLE GROUND

wagyu beef or buttermilk fried chicken burger, swiss cheese, tomato, iceberg lettuce, dill & house pickles, brioche bun, fries 19

bulgur wheat, tomato, almond, flat parsley, mustard seeds, fried halloumi v 15  
*add chicken* 20

pan-seared market fish, seasonal vegetables, basil garlic butter, lemon, herb emulsion gf 29

rissotto, roasted courgettes, almond, fresh rocket, grana padano v gf 23

buttermilk fried chicken, mash, gravy 25

beef scotch fillet, herb butter roasted baby potato, mustard, red wine jus gf 32

gnocchi, truffled cauliflower puree, crispy kale, semi sundried tomato, parmesan v gf 23

## SALADS & SIDES 8

beef fat shoestring fries, garlic aioli gf df

green salad, house vinaigrette v df

green beans, olive butter, almonds v gf

mash, roast chicken gravy

charred kumara, herbs, smoked butter v gf

herb butter roasted baby potatoes v gf

# Sweet Treats

## APERITIF & DIGESTIF

letter series b 12.5

martell vsop 13

martell cordon bleu 18

## CHEESE & SWEETS

profiteroles, biscuit top, jumping goat infused cream, warm caramel v 12

hazelnut dark chocolate mousse cake, sponge, chambord mascarpone v 12

ginger ale panna cotta, gingernut biscuit, seasonal fruit, coulis 12

cinammon coconut "cheesecake" crumbed nuts, pineapple wafer, sorbet v df gf 12

selection of local cheeses, accompaniments 16

## TEA & COFFEE

espresso coffee 4.50

assortment of tea 4