

LOUNGE

menu

TO GRAZE

chargrilled **sourdough**, cultured butter (v) / 8.5

marinated mixed **olives**, spiced **nuts** (vg, gf) / 8.5

natural **oysters**, mignonette granita / 4.80ea - 27½doz

kilpatrick oysters / 5.90ea - 34½doz

chicken liver **pâté**, madeira jelly, cornichon, seeded baguette (gf*) / 18

beef tartare, caperberry, egg yolk, horseradish, potato crisp (gf) / 24

charcuterie board, cured meats, cheddar, olives, vegetable dips (gf*) / 30

TO SHARE

cured smoked salmon, cabbage, beetroot, sorrel, finger lime (gf) / 24

house-made **pork sausage rolls**, fennel, chilli jam / 19

zucchini flowers, goat's cheese, tomato-cardamon (v) / 20

porcini arancini, mozzarella, roma, basil (v) / 19

PLUS SIDES

eggplant **fritters**, yogurt tahini (v) / 9.80

steakhouse **fries**, truffle mayo (v,gs) / 10.20

FOR AFTER

double brie, spiced red wine pear, muscatels,

date-walnut loaf (gf*) / 16