



SEASONAL FOOD MENU

Our menu is designed for sharing, with dishes brought to the table as they're ready.

Kitchen open until 4pm

Whipped Feta Dip

Persian feta, cherry tomatoes, za'atar spice, radish, mint, green olives, Turkish bread 20

Moroccan-Spiced Cauliflower Salad

Spiced cauliflower, smoked almonds, currants, roasted chickpeas, coriander, saffron yoghurt, sumac dressing 20

Duck and Shiraz Pâté

Duck liver pâté, pickles, aged port and shiraz jelly, toasted pink peppercorn butter, sourdough 22

Prawn and Ginger Dumplings (5)

Hot and sour cucumbers, crispy chilli, nori, spring onion sesame sauce 22

Pumpkin and Feta Arancini (5)

Sweet pumpkin and sage pesto, Meredith goat curd 23

Fried Chicken Sliders (3)

Pickled cabbage slaw, cheese, roasted garlic, and miso mayonnaise 25

Burrata

Local burrata, eggplant pickle, basil, sunflower seeds, fig vincotto, crusty bread 26

Harvest platter (Serves 2-3)

Selection of savoury cheddar, brie, Spanish jamón, seasonal dips, olives, dried fruit paste, served with lavash & baguette 45

Add duck pâté +12

Add extra bread +5

Add extra crackers +4

Kids chicken bites (up to 14 years)

Crispy chicken bites, hand-cut home fries, tomato sauce, mayonnaise, Cherry Ripe, strawberries 15

DESSERTS

Smashed Pavlova

Broken meringue, mixed berries, pistachio, cream, Main & Cherry rosé jelly, raspberry sorbet 18

Dishes are created with some ingredients not listed, please let us know if you have allergies.

We will do our best to accommodate where advance notice isn't possible.