

ALL DAY

SMALL (FOR STARTERS, SHARING OR A SNACK WITH YOUR DRINKS)

TOASTED ALMONDS & OLIVES [PLANT BASED] 4.9

HONEY GLAZED CARROTS [v]
with greek yoghurt, dates, mint, toasted walnut & shallots 7.4

BURRATA [v]
tomato, EV olive oil 10

CHICKEN AND DUCK LIVER MOUSSE 8.7
with crumpet, pickled kumquats & blackberry relish

CHICKPEA FRITTERS (v)
sumac yoghurt, green chutney, spice crunch 9.4

CRAB & POTATO ROSTI
fresh crab, mayo, potato cake, kumquats & golden caviar 10.9

AVOCADO & PEAR [PLANT BASED]
with ponzu tahini vinaigrette, miso & toasted chestnuts 8.4

PRAWN COCKTAIL
the classic version with melba toast 10.9

REDROASTER CAESAR [PLANT BASED]
light salad, caesar dressed w shitake bacon, gochuchang, toasted crumbs, walnut parm & white kimchi 8.4 / 12.9

FOR THE TABLE

BREAD & OIL [PLANT BASED]
herb focaccia with EV olive oil
4.5 / 7.0

GARLIC & DILL TOTS [v]
tater tots toasted in garlic butter & fresh dill, served with whipped creme fraiche & curry ketchup 9.4

FRESH DIPS & CRUDITE [PLANT BASED]
winter vegetable crudités, carrot hummus, avocado dip, cassava crackers
12.9

SALADS / SANDWICHES

WARM CHICKEN SALAD | winter leaves w roasted chicken, pickled pear, toasted walnut, caperberries & dressing 14.9

CHICKEN BANH MI SPINACH WRAP | whole wheat spinach wrap with chicken, sweet pickled carrot & daikon, yuzu koshu vinaigrette, fresh mint, leaves, sweet lime & chilli for dipping served with a cucumber caesar salad or skin-on fries 16.9

HOT FISH WRAP | crisp-fried white fish, cabbage, yuzu koshu vinaigrette, aioli, sweet house pickle, beetroot tortilla served with a cucumber caesar salad or skin-on fries 16.7

LOBSTER CLUB SANDWICH | fresh lobster, crayfish and crispy prawn toast served as a classic club, with sambal aioli, bacon, tomato & leaves 22.7

AVOCADO & CRAYFISH TARTINE | fresh avo & crayfish open sandwich on toasted rye w dill, fresh salad & dressing 15.9

LARGE PLATES

ORGANIC CHEESEBURGER & FRIES | dry-aged beef, cheese melt, caramelised onion, house sauce & ketchup leather served in a parmesan bun w skin-on fries & aioli 19.4

CHILLI CRAB LINGUINE | fresh white & brown crab, chilli, garlic, shallot, lemon 18.9

TRUFFLE MUSHROOM ORECCHIETTE [PLANT BASED] | sauteed mushroom, cashews, white miso 14.4

STEAK FRITES | 6oz dry-aged organic steak with peppercorn sauce poured over & skin-on fries alongside 22.9

PAN GRILLED HAKE | fresh roasted hake served w potato cake, sriracha cream & fresh greens 24.7

FISH & CHIPS | fresh hake, deep fried w malt vinegar batter & served w skin-on fries, yuzu koshu tartare sauce, maldon & fresh lemon 19.9

KIMCHI MUSHROOM PIE (PLANT BASED) | house made chestnut & portobello mushroom pie, miso onion jus, roast potatoes & honey roasted carrots 18.9

CHICKEN SCHNITZEL | *our bestseller*, white-meat chicken, breaded & pan-fried, served with crisp salad, caesar dressed with skin-on fries w aioli & fresh lemon alongside 19.7

skin-on fries w housemade aioli 4.9
fresh greens 4.5

green salad 3.9
honey glazed carrots 4.5

DON'T FORGET OUR FAMOUS
CHOCOLATE MOUSSE.. just 5.5



PLEASE NOTE - NOT ALL INGREDIENTS ARE LISTED.

YOU SHOULD ALWAYS ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WE ARE UNABLE TO GUARANTEE ANY FOOD OR DRINK IS TOTALLY ALLERGEN-FREE. IF YOU HAVE A SERIOUS ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST INSTANCE, BEFORE ORDERING.

WE ADD A DISCRETIONARY 12.5% SERVICE CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.