

FOR THE

EVENING

SMALL PLATES

Pork + Chorizo Skewers
with Garlic Aioli

7.50

Chilli + Rosemary Marinated
Goats Cheese with Toast

7.50

Seasonal Tomato Bruschetta
on Thick Sliced Sourdough

5.50

Whipped Feta + Harissa
with Roasted Sweet Potatoes

6.50

PLATTERS

English Cheese Platter

with Fig Chutney, Quince,
Apple + Sourdough Bread

12.50

Sourced Market Platter

Artisan Cheeses & Charcuterie
with Mixed Olives, Quince,
Chutney + Sourdough Bread

16.50

SOURCED BOWLS

ROASTED SEASONAL VEGETABLES

Freekah, Black Olives,
Halloumi + Pesto

ROASTED FREE RANGE CHICKEN

Green Lentils, Black Onion Seeds,
Spinach, Toasted Cashews, Spinach,
Boiled Eggs + Madras Dressing

AVOCADO + POMEGRANATE

Curly Kale in a Soy & Tahini
Marinade with Sweet Potato,
Radish Sprouts + Mixed Seeds

ALL 9.00