

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