

TO SHARE

BREAD ASSORTMENT 28 (GFO DFO V VEGO)
served with dips and butters of the day

GARLIC BREAD 18 (V)
warm and crispy with rich garlic butter

ENTREES

WALNUT, PEAR & PARMESAN SALAD 18 (V VEGO)
mixed greens with sweet pear, toasted walnuts, parmesan and a balsamic dressing

FLASH-FRIED PRAWNS 24 (GF DF)
served with a lemon-dressed salad and classic Mary Rose sauce

WINTER VEGETABLE PAKORA 18 (GF)
crispy seasonal vegetable fritters served with cooling raita and tamarind chutney

PORK & BEEF MEATBALLS 24 (GFO)
served in Napoli sauce with parmesan and toasted ciabatta

MAINS

GRILLED SIRLOIN STEAK 250G 48 (GF DFO)
served with crispy double-cooked fries, seasonal greens and rich red wine jus
Add garlic sautéed prawns for a surf & turf upgrade +12

STUFFED CHICKEN LEG 38 (GF)
sous vide chicken leg stuffed with pork and fennel, served on pumpkin mascarpone purée with sautéed leek, onion and bacon

CRISPY SKIN SALMON FILLET 42 (GF DF)
served with char-grilled winter vegetables and salsa verde

BEETROOT RISOTTO 34 (GF DFO V VEG-O)
creamy beetroot risotto topped with toasted walnuts and feta - vegan option available

RED WINE BRAISED LAMB SHANK 42 (GF)
slow-cooked with garlic and thyme, served on creamy mashed potato

BRAISED FENNEL & CHAR-GRILLED COURGETTE 34 (VEG)
with parsley glazed carrots, served on salsa verde

SIDES 12

CRISPY DOUBLE-COOKED FRIES
SEASONAL BRASSICA
GARDEN GREEN SALAD

**CREAMY MASHED POTATO WITH
RED WINE JUS**
ROASTED CARROTS WITH PARSLEY

DESSERTS 18

CLASSIC TIRAMISU (V)
espresso and amaretto-soaked sponge layered with smooth mascarpone cream

STICKY DATE PUDDING (V)
served warm with caramel sauce and vanilla ice cream

ICE CREAM & SORBET (GFO DFO V VEGO)
today's selection served with berry compote