



TASTING ROOM MENU

SMALL PLATES

MARINATED OLIVES (VG) 4.50

VENISON SAUSAGE 9
Braised Red Cabbage

CRISPY CHICKEN WINGS 9
Chilli Lime Dressing, Blue Cheese Dip

CAULIFLOWER WINGS (VG) 8
Smoked Crispy Cauliflower Wings
Spicy Lime Glaze

BEETROOT & GOAT'S CHEESE (V) 9
Crispbreads, Candied Walnuts

CRISPY BEEF TACOS 13
Guacamole, Tomato & Lime Salsa
Sour Cream

AUBERGINE (VG) 11
Crisp Miso Aubergine, Tomato Ragù

SEAFOOD

CHILI & CITRUS PRAWNS 10
Micro Salad

MUSSELS 12
White Wine & Garlic Cream,
Sourdough

SCALLOPS 15
Beef Bacon, Apple Gel, Jus, Micro
Cress

SALT & CHILI SQUID 13
Chili Jam, Lemon Aioli

SEABASS 18
Grilled Seabass, Crushed Potatoes,
Samphire, Chimichurri Dressing.

MEAT

CHICKEN 15
Arabic Spiced Chicken,
Couscous, Cashew Nuts

GRILLED LAMB CUTLETS 21
Violet Mash, Truffle Parsnip Purée,
Red Wine Jus

RIBEYE STEAK 23
Peter Hannan Salt Aged Rib Eye, Wild
Mushroom, Smoked Potato, Bone
Marrow Sauce

PORK BELLY 15
Potato Rosti, Five Spice & Apple Jus

SHARING

CHEESE (V) 18
Selection of Artisan Cheese,
Homemade Chutney, Crackers

BREADS & DIPS (VO) 9
Compound Butter, Olive Tapenade,
Aubergine

ADD CHARCUTERIE 5

SIDES

PARMESAN FRIES (V) 4.5
Truffle Aioli

TENDERSTEM BROCCOLI (VG) 4.5
Chili, Almond

BAKED POTATO (V) 5
Shiso Butter

CHARGRILLED SWEET POTATO (V) 5
Teriyaki Sauce

HALLOUMI FRIES (V) 5
Honey Chilli Sauce

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS
(V) VEGETERIAN - (VG) VEGAN - (VO) VEGAN OPTION AVAILABLE