

À La Carte

Bites

Handmade Sourdough, Cultured Butter (v)	9
Sydney Rock Oyster, Mignonette (gf,df)	7
Lobster Arnold Bennett	16
Welsh Rarebit Pain Perdu (v)	10
Ploughman's Tartelette (v)	10

Starters

Tarte Fine Of Heirloom Zucchini & Goat's Curd (v)	28
Yellowfin Tuna Niçoise, Watermelon, MigMag Olive Oil (gf,df)	32
Dressed Spanner Crab Waldorf (gf,n)	34
The James Steak Tartare (gf,df)	34
Smoked Ham Hock Terrine, Picalilli, Toast	30

Mains

Salt Baked Beetroot, Wattleseed, Hazelnut, Stilton (v,gf,n)	42
Short Rib Of Beef, Cauliflower, Kampot Peppercorn Sauce (gf)	56
Poached Blue Eye, Mussels, Lardo (gf)	56
Heritage Lamb, Leek & Anchovy (gf)	54
Roast Fallow Deer, Brassicas, Berries (gf)	60

To Share

(Designed for the table. Please allow 45 minutes for our team to prepare)

Beef Wellington, Jus Gras (Limited Availability)	135
Whole Farmhouse Stuffed Chicken, Sauce Charcuterie (gf)	120

Sides

Creamed Spinach & Three Corner Leek (v,gf)	16
Royal Blue Mash Potato, Red Wine Jus (v,gf)	16
Cauliflower Cheese, Brioche (v)	16
Bitter Leaf Salad, Artichoke Barigoule (ve,gf)	16
Skin On Chips, Rosemary Salt (ve,gf)	16

10% Weekend and 15% Public Holiday Surcharge apply. 1.65% Surcharge on all credit cards. Please notify staff of any food allergies.