

# À La Carte

## Bites

Handmade Sourdough Baguette, Cultured Butter (v)	8
Sydney Rock Oyster, Malt Vinegar, Lemon (gf, df)	7
Ploughman's Tartelette (v)	10
Cumberland Sausage, Hot English Mustard (df)	14
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (df)	16

## Starters

Cloth Aged Cheddar & Onion Tart, Goat's Curd, Wild Garlic (v)	28
Salted & Smoked Cod's Roe, Fine Crust Bread	32
Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (gf)	34
Ham Hock Terrine, Piccalilli, Bone Marrow Toast (df)	30
The James Steak Tartare (gf, df)	34

## Mains

Salt Baked Beetroot, Wattleseed, Hazelnut, Stilton (v, gf, n)	42
Marketfish, Peas, Warm Tartare Sauce (gf)	56
Heritage Lamb, Carrot, Yoghurt (gf)	54
Pork Collar, Pickled Mustard, Tikka Masala (df)	54
Glazed Wagyu Beef Cheek, Cauliflower, Kampot Pepper Sauce (gf)	56

## To Share

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

Beef Wellington, Jus Gras (Pre-Order 24 Hours In Advance)	145
Whole Farmhouse Stuffed Chicken, English Mustard Butter (gf)	120

## Sides

Creamed Spinach & Three Corner Leek (v, gf)	16
Royal Blue Mashed Potato, Bone Marrow Butter (gf)	16
Cauliflower Cheese, Brioche (v)	16
Bitter Leaf Salad, Pear, Hazelnut (ve, gf, n)	16
Skin-On Chips (ve)	16

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