

proper chips... \$6
scotch egg, cress & horseradish... \$9
January's pickles... \$6 beer battered & fried... \$8
six raw oysters, with Mendocino seaweed mignonette... \$18
smoked duck wings, blue cheese & celery... \$9
today's charcuterie... \$15

game pie... \$17
smoked mussel chowder... \$14
portobello Pommes Anna, smoked ham & parsley salad... \$15
salmagundi of local produce, Mt. Beasor Farm sugar cane vinaigrette... \$11
whisky cured salmon, Scottish beer bread, pickled onion & herbs... \$17
griddled sourdough crumpet, English pea tapenade & uni... \$18
lamb tartare, with crispy shallots, mint, & curry brioche... \$15
warm asparagus salad, smoked morel vinaigrette... \$15

popovers, freshly baked every half hour... \$9

rabbit Wellington Royale, old school red wine sauce... \$29
grass fed beef burger, good cheddar, chips & a pickle... \$16
roast lamb, brioche & pecan stuffing, baby turnips & mustard green juice... \$32
simple grilled fish, béarnaise sauce, rumbledethump croquettes... \$23
chicken roasted in seaweed butter, neeps & tatties, spring onion soubise... \$27
squab tikka masala... \$28

SUNDAY PORK ROAST... \$31
potato puree, our bread sauce