



BAR
RESTAURANT
CELLAR

Starters

Fresh Oysters, Cayenne & Watermelon Hot Sauce GF DF	6ea
Malt Spiced Lamb Ribs, Hummus GF DF	12
Tempura Prawns, Red Kosho Mayonnaise, Chilli GF DF	19
Warmed Olives V GF DF	10
Artichoke, Coconut Labneh, Crunchy Capers V GF DF	14
Fried Calamari, Yuzu Mayonnaise, Sesame GFO DF	18

Mains

Japanese Pumpkin, Currants, Pepita, Vegan Cheese V GF DFO	29
Soft Shell Crab Burger, Malt Tartare Sauce	26
Wagyu Brisket Burger, Cheddar, Cabbage, Sambal Mayo, Fries	26
ADD MAPLE STREAKY BACON	4

From The Grill

200g Grain Fed Rump Steak, Fries, Bearnaise GF DFO	29
Almond Fed Pork Chop, Apple Cress Salad DFO GF	32
Rib Fillet MBS 3+, Pumpkin, Red Elk, Jus GF DFO	52

Sides

Charcoal Grilled Broccolini, Romesco, Almond, Chilli V GF DF	17
Fries, Chilli Lime Salt, Sundried Tomato Aioli V GF DF	15
MAKE IT CHEESY FRIES	3

Desserts

Malt Brownie, Pistachio, Mandarin GF	16
Cheese, Lavosh, Accompaniment's GFO	ONE PIECE 17
	TWO PIECE 22