

**Snacks**

Oyster Province Angasi 4/22 *Hot sauce or Natural*

Cheesebreads 8

Bean fritters with fermented turnip kasoundi 10

Rockytop farm cabbage curry puff with pickled lemon chutney 12

Fried black pepper chicken 12

Haggis bao with chili oil 12

**Vegetables (not always vegetarian)**
Braised Kindred organic spelt with fennel cream, preserved greens and aged cheese 14

Newry farm asparagus with lactic curd cheese, chervil and chives 14

Roasted carrots with mustard kefir cream and sweet cicely 12

Silverbeet, Swiss chard and cheddar mornay 12

 **Meat dishes**

English longhorn bone marrow with kuri squash miso and toast 15

Steamed beef shin dumplings with fermented cabbage and broth 18

English longhorn pastrami sandwich with pepper gravy and chips 16

Littlewood farm lamb mince and black pepper pie with mushy peas and gravy 18

Lambs’ tongue with chicken broth, laksa leaf, shungiku, mint and turnips 20

English longhorn beef rump with McHugo’s herb butter and chips 24

Chicken parmy with chips 15

Chicken schnitzel with chips 15

 + Herb and mustard butter 2

 + Green peppercorn sauce 2

 + Mushroom sauce 2

 + Wholegrain Irish ale mustard 1

**Sides**

Sauteed greens with rosemary and garlic vinaigrette 6

Salad leaves with mustard dressing 5

Garlic bread 7

Chips 8

**Desserts**

Brewers malt pie with malt cream 10

Crème caramel 8

Fried apple pie 12