

AT THE BAR

ON TAP

Heineken 5%	10 / 13
Heineken Silver 4%	13
Tuatara Regenerate Pilsner 5%	13
Tuatara Optical Hazy IPA 6.6%	13
FEATURE TAP – Always changing ever evolving	POA

BOUTIQUE BREWS

Duncans Yum Yum Yuzu Lager 4.7%	330ML	13
Cassels Nectarone I.P.A 6.1%	330ML	13
Cassels American Pale Ale 5.4%	330ML	13
Three Boys Pilsner 5.5%	330ML	14
Three Boys Wheat Beer 5%	330ML	14
Sawmill Low Carb Pale Ale 4.2%	330ML	12.5
Cassels Milk Stout 5.2%	330ML	13

CIDER

Monteith's Crushed Apple 4.5%	10
Morningcider Apple 4.9%	12
Morningcider Strawberry Rosé 4.9%	12

BOTTLED

Monteith's Original	10
Heineken 5%	10
Sol (Mexico) 4.9%	10
Tiger (Singapore) 5%	10

LIGHT BREWS

Heineken 0%	10
Heineken Light 2.5%	10
Sawmill Bare Beer Pale Ale 0%	11
Cassels Light Owl 2.5%	11

SIGNATURE COCKTAILS

SANGUINE SOUR Scapegrace gin, blood orange, lemon & lime	17
LONDON LAYOVER Haymans London Dry gin, lemon, honey, apple, thyme & rhubarb bitters	17
LINE FIVE Plantation Pineapple Dark rum, cherry brandy, sweet Vermouth & bitters	18
GRANDMA'S MULE Rogue Society vodka, sourz apple schnapps, ginger, lime, mint, ginger beer	17

GRAZING MENU

ARTISAN BAKED BREAD
black garlic butter GF*/DF*/V 19

**SAVOURY POPCORN & JALAPEÑO
SPICED NUTS** GF/DF/V 12.5

**F.F.C. "FIDDLESTICKS FRIED
CHICKEN"**

gochujang, pickled ginger,
Japanese mayo GF*/DF 24

SATAY STICKY CAULIFLOWER
with cucumber & sesame
GF/DF/V 21

POLENTA FRIES
with lime salt & salsa verde
GF/DF/V 16

CHICKEN LIVER PARFAIT
cranberry butter, Turkish flat
bread GF* 21

CURED SALMON
green pesto, blistered tomato
salsa, sourdough GF*/DF 24

CHICKEN SALAD
mesclun, peach, walnut,
raspberry, feta GF/DF 28

BRAISED LAMB BURGER
plum chutney, brie cheese,
greens, fries GF*/DF* 28

TOMATO SAFFRON RISOTTO
parmesan, feta GF/DF*/V* 29

FRENCH FRIES
Japanese mayo, ketchup 13.5

CHEESES
served with everything
that works and nothing
that doesn't

CHOICE OF:
ONE 19 / TWO 26 / THREE 33