



Dinner

Served 4:00 p.m. to 9:00 p.m.

Bites

Giant Gordal Olives (Vf) 5

Pork Croquetas 9

with citrus mayo (*four per serve*)

Corn Ribettes 8.5

with Sriracha lime butter

Cauliflower Cheese Croquetas 9

with confit garlic aioli
(*four per serve*)

Mezze Board 15

Olives & labneh with apricot harissa
hummus, toasted organic sourdough,
hazelnut & pistachio dukkah & pickled red
onion (*to share*)

Add chorizo 5 / smoked salmon 5

Lamb Kofte Balls 6.5

with apricot harissa & garlic yoghurt
(*two per serve*)

Potato Flat Bread 6

with chilli butter

Bang Bang Cauliflower (Vf) 8

with sweet chilli sauce, peanut sesame
chilli crunch & citrus aioli

Padron Peppers (Vf) 6

Halloumi Fries 9

with chilli jam

Karaage Chicken 8

with Kewpie mayo

Mains

Roast Pork Belly 16

Pork belly with parsnip apple puree,
caramelised onion & pea velouté
& crispy sage

Add Tenderstem broccoli 5

Redefine Meat Burger 17

Plant based burger patty,
pickled beetroot, caramelised onion,
melted cheddar, tomato, lettuce,
burger sauce, house barbeque
sauce & fries

*Add fried egg 2 / grilled halloumi 5 /
streaky bacon 5*

Fishcakes 18

Smoked haddock & cod fishcakes
with pea mayo, fennel salad
& a soft poached egg

Add Tenderstem broccoli 5

Butternut Squash

🌱 Quinoa Chilli 16

Chilli Sin Carne with lime sourcream,
pickled jalapeños, coriander
& toasted flatbread

*Add smashed avocado 4.5 /
poached egg 2 / grilled chorizo 5*

Chicken Parmigiana 19.5

Buttermilk chicken schnitzel with a
Napolitana tomato sauce, mozzarella
& parmesan cheese served with house
mixed salad dressed with honey
mustard vinaigrette & fries

Add fried egg 2

BBQ Mushroom Hash 17

Pulled mushrooms with house barbeque
sauce, sweet onions, crispy potatoes,
pickled jalapeños & fried egg

*Add vegan sausage 4.5 /
grilled halloumi 5 / chorizo 5*

Nasi Goreng 17

*with Shredded Chicken or
Pulled Mushrooms*

Indonesian fried rice with brown rice,
chilli sambal, roasted peanuts & tomato,
cucumber & herb salad & fried egg

Add kimchi 3.5

Bang Bang Cauliflower

Nourish Bowl (Vf) 15.5

Cauliflower florets tossed in Bang Bang
sweet chilli sauce with a salad of quinoa,
cavolo nero, green beans, broccoli, pickled
fennel, toasted almonds, basil & mint
dressing & turmeric seeds

*Add grilled halloumi 5 /
poached egg 2 / avocado 4*

Chicken Shawarma

Nourish Bowl 17.5

Shawarma spiced pulled chicken with a
salad of quinoa, cavolo nero, green beans,
broccoli, pickled fennel, toasted almonds,
basil & mint dressing & turmeric seeds

*Add grilled halloumi 5 /
poached egg 2 / avocado 4*

BBQ Beef Brisket Hash 19.5

Slow cooked beef brisket with sweet
onions, crispy potatoes, house barbeque
sauce, pickled jalapeños & fried egg

*Add Portobello mushrooms 4.5 /
grilled halloumi 5*

Teriyaki Salmon Poke Bowl 19.5

Glazed salmon, seasoned black rice,
Tenderstem broccoli with gochujang
sesame dressing, edamame, spinach,
kimchi & peanut sesame chilli crunch

Add poached egg 2 / avocado 4

Avocado Poke Bowl (Vf) 16

Avocado, pickled ginger, seasoned black
rice, Tenderstem broccoli with gochujang
sesame dressing, edamame, spinach,
kimchi & peanut sesame chilli crunch

Add poached egg 2

Sides

Fries with 'Chicken salt' 6

with BBQ sauce or
vegan citrus aioli (Vf)

Tenderstem Broccoli (Vf) 5

with gochujang dressing

Kimchi 3.5

House Mixed Salad 5 (Vf)

Salad leaves with cherry tomatoes,
carrot, toasted seeds & honey mustard
apple vinaigrette