

# LUNCH MENU

1 COURSE - 12.00 | 2 COURSE - 16.00 | 3 COURSE - 20.00

## TO START

**Burnt Ends**  
Bacon ketchup

**Crispy squid rings**  
Dill & black pepper mayonnaise

**'The Sow' sticky pork belly**  
Soy, honey & a sesame glaze

**Padron peppers**  
Pangrattato (ve)

## MAINS

**140g Flat iron & chips**  
Plus, a sauce or butter of your choice

**Flat iron steak open sandwich & chips**  
Medium-rare, horseradish, watercress, chimichurri

**Slow cooked pork belly & chips**  
Plus, a sauce or butter of your choice

**Grilled smoky maple glazed cauliflower steak**  
Potato terrine, squash puree, greens and a thyme and beetroot jus (ve)

## DESSERT

**Salted caramel tart (v)**  
Honeycomb, vanilla ice cream

**Affogato (veo)**  
Vanilla ice cream, espresso and amaretti biscuit

**Caramelised pineapple (ve)**  
Passion fruit & saffron gel, pomegranate,  
toasted coconut shavings, hazelnut crumb,  
coconut sorbet (ve)

**2 scoops of Ice cream or sorbet**  
Vanilla, White Chocolate &  
Honeycomb or Salted Caramel ice cream.  
Lemon, Mango, or Raspberry sorbet

(v) Vegetarian (ve) Vegan (veo) Vegan option available  
Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.