Sunday.

While you wait.

Pork, sage & onion croquettes 5.50

Nocerella olives 6.50
local bread | whipped butter (veo)

Warm house pork rinds winter apple sauce 5.50

Roasted Padron peppers (ve) 5.50
cranberry | whipped yoghurt

Sharer & small plates.

Cow & Sow sharer 22.00
pigs in blankets | smoky maple glazed brisket | pork, sage & onion croquettes | sticky pork belly | black garlic & truffle mushroom tartlets | marinated olives

Pigs in blankets honey & mustard glaze 7.50

Pearl barley risotto (ve) pear & walnut 12.50

Sticky pork belly house ketchup 8.25

Black garlic & truffle mushroom tartlet 9.00
Kitchen farm salad

Crispy squid lemon & lime aioli 8.00

Smoky maple glazed brisket BBQ sauce 7.95

Charred garlic & chilli tiger prawns 12.50

Port braised beef shin 12.50
horseradish espuma | parsnip crisps

Mains.

Roast rib of beef 33.00
LIMITED AVAILABILITY - when it's gone it's gone

Black Angus sirloin of beef 27.00
roasted with garlic & rosemary

Slow roast porchetta 26.00
pork belly | pork neck | seasonal herbs & spices

Slow braised beef brisket 24.00
red wine | rosemary | garlic

Grilled chicken supreme 24.00
garlic | lemon | thyme

The Cure 35.00
beef sirloin | porchetta | beef brisket | chicken supreme

Butternut squash wellington (ve) 21.00
wild mushroom duxelles | thyme & madeira jus

Sharing roast.

LIMITED AVAILABILITY - medium-rare or medium.
Ask your server for today's available Angus weights

Picanha *rump cap. Packed with deep, rich flavour*	*Angus*	**10.00**	/100g
	Wagyu	**90.00**	450g
Tomahawk *ribeye on the bone. Well marbled, rich & buttery*	*Angus*	**12.00**	/100g
Porterhouse *combining the tender filet mignon with the flavoursome New York strip*	*Angus*	**11.00**	/100g
Chateaubriand *prized cut from the fillet. Deliciously soft & tender*	*Angus*	**15.50**	/100g
	Wagyu	**110.00**	450g

Our single cuts are available on request

All Sunday roasts and sharing cuts are served with:

yorkshire pudding (v) | roast potatoes in garlic & rosemary (ve) | spiced red cabbage (ve) | roast parsnips with thyme & maple syrup (ve) | carrots with fennel seeds & maple syrup (ve) | seasonal farm greens (ve) | celeriac puree (ve) | rich red wine & beef gravy

Sides.

Yorkshire pudding (v) 1.00

Koffmann's chips (ve) chimichurri salt 5.95
add Cow & Sow dripping 0.50

Sunday roast mixed vegetables (ve) 4.95

Crispy onion blossom (v) black garlic mayo 7.25

Roast potatoes in garlic & rosemary (ve) 4.95

Cauliflower cheese (v) sage crumb 7.25

Fire roasted Hispi cabbage (ve) 7.25
roast chestnut & garlic butter

(v) Vegetarian (ve) Vegan
(vo) Vegetarian option available (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.