

LUNCH MENU



NIBBLES	MIXED OLIVES (VE)	3
	POPPYSEED BAKERY ARTISAN BREADS, whipped salted butter (V with VE option)	4.5
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SMALL PLATES	ROASTED CHORIZO, red wine & local honey glaze	7
	SAUTÉED PADRON PEPPERS, homemade aioli (V with VE option)	6.5
	CHARGRILLED MACKEREL FILLET, green herb salsa, heritage tomato ceviche	9.5
	DUCK ANTI PASTI, smoked duck breast, duck liver parfait, roasted artichoke, sourdough crostini	9
	PAN SEARED DIVER SCALLOPS, café de Paris butter, wilted spinach, crispy capers, pancetta	11.5
	WHIPPED GOLDEN CROSS GOATS CHEESE, roasted fig flatbread, pickled walnut, rocket (V)	8.5
	CHICKPEA SHAWARMA DIP, roasted chickpeas, parsley & tomato salad, garlic & dill yoghurt, paprika taco crisps (V with VE option)	7
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TACOS	Soft flour taco, chipotle mayo, shredded lettuce, salsa criolla	
	DRY AGED STEAK	9
	GRILLED FISH OF THE DAY	9
	SMOKED TOFU (V with VE option)	8
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STEAKS	MINUTE STEAK	16
	48 day DRY AGED SIRLOIN - 8oz	23
	35 day DRY AGED FILLET - 6oz	29
	48 day TOMAHAWK STEAK (limited availability) - 1 kilo	65
	Served with hand cut triple cooked chips & watercress salad	
	BRIGHTON BLUE CHEESE/PEPPERCORN/BONE MARROW BUTTER/HOMEMADE AIOLI	2 each
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LARGE PLATES	BATTERED WILD TURBOT, hand cut triple cooked chips, homemade aioli	16.5
	THE MEDITERRANEAN BURGER, hand minced chuck steak, crumbled barrel-aged feta, roasted garlic tzatziki, tomato & harissa chutney, rocket, brioche bun, hand cut triple cooked chips	14.5
	SMOKED TOFU & MISO RAMEN BOWL, broad beans, pak choi, buckwheat soba noodles (V with VE option)	14
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SIDES	HAND CUT TRIPLE COOKED CHIPS / add truffle salsa (V)	4.5/5
	HEIRLOOM TOMATO SALAD, moscatel vinaigrette, crispy shallots (V)	6.5
	TRADITIONAL GREEK SALAD (V)	5
	CREAMED SPINACH (V)	5
	SUMMER GREEN VEGETABLE MEDLEY, garden herb butter (V with VE option)	6

ALL OF OUR FOOD IS PREPARED AND COOKED ON-SITE USING THE FRESHEST INGREDIENTS. Please let us know if you have any dietary requirements.