



- THE -
**POTTING
SHED**

..... **SHARED ENTREE**

FRESHLY BAKED GROUNDS SOURDOUGH
Cultured butter

TARAMASALATA (DF/NF)
Lemon zest, oil, chives, toasted sourdough

MEAT GRAZING PLATE (DF/NF)
Lemon zest, oil, chives, toasted sourdough

DRY-AGED BEEF SKEWER (NF)
Flatbread, sour cream & chimichurri

HERITAGE TOMATO (V)
Watermelon, aged feta & basil

..... **SHARED MAINS**

WOOD MUSHROOMS ORECCHIETTE (V,N,F)
Spinach, egg yolk, chives, brown butter, stracciatella

BUTTERFLIED CHARCOAL ROAST CHICKEN
Harissa , almond cous cous

CHARRED FENNEL & HERB SALAD (V/GF) (VG on REQ)
Citrus dressing, yoghurt & crushed seeds

GRILLED 300GM GRAIN FED SIRLOIN MB 5+ (GF)
Smoked aubergine cream, pickled baby onions & toasted cashews

CHIPS
CHILLI, PICKLE AIOLI

..... **SHARED DESSERT**

Dessert board

CHEFS SELECTION OF DESSERTS

GF- Gluten Free | DF - Dairy Free | VG - Vegan | V - Vegetarian

