

Lunch Menu

Midday - 2.00pm (last orders)

To Share

Chef's Selection of Breads 2.5

A selection of artisan breads served with butter.

Homemade Rosemary & Garlic Focaccia (vg) 4.5

add cheese 5

Mixed Olives 6.5

Sun-blush tomato, anchovy tapenade, Sardinian music bread.

Small Plates

Chef's Homemade Soup (vg) 8.75

Soup of the day served with Chef's bread

Thai Style Crab Cakes 9.5

with sweet chilli jam.

Egg Benedict 9.5

Homemade muffins, ham, poached egg, Hollandaise sauce

Burrata & Heritage Tomatoes (v) 9.5

with pesto dressing.

Prawn, Crayfish & Smashed Avocado Tian 10.5

Red pepper mayonnaise, granary bread.

Sides

Any Choice of Sides 4.5

Orchard salad
Skinny fries
Triple cooked chips
Sweet potato fries
Buttered green beans
Tenderstem broccoli & toasted almonds
Red cabbage slaw

Small / Large Plates

Smoked Chicken Salad 10.5

Mango & pistachio, / 16.25
raspberry vinaigrette.

Saffron Risotto (v) 10.5

Carrot & ginger puree, / 18
pomegranate glaze.

Crispy Chilli & Garlic Beef 11.5 / 17.75

Red onion, herb salad, tomato tortilla.

Spinach & Mozzarella Arancini (vg) 9.5 / 15.75

Red pepper coulis & rocket salad.

Large Plates

BBQ Jack Fruit Boa Buns (vg) 15.75

Skinny fries, red cabbage slaw

Minute Steak 21.5

Garlic fries, café de Paris butter

BBQ Pulled Pork Bao Buns 15.75

Skinny fries, red cabbage slaw

Slider Burgers; (2) 17.75

Bacon & Monterey Jack cheese /
Pulled pork & caramelised onion,
skinny fries

Teriyaki Salmon Skewers 21.5

Cous cous, avocado & radish salad, ginger & lime dressing

Beer Battered Fish & Chips 21.5

Triple cooked chips, mushy peas, lemon & dill pickle, tartare sauce