



ALL DAY MENU WEEK COMMENCING 17<sup>TH</sup> OF SEPTEMBER 2024

STARTERS

- Bread in Common Bakery bread, whipped butter GFO
Freshly shucked oysters, tabasco, lemon DF/GF
Duo of dips, cold pressed olive oil, toasted sourdough V/GFO
Buttermilk fried cauliflower, cheddar dip, celery salt V
Salt & pepper squid, aioli, lemon DFO
Shark Bay tiger prawns, café de Paris butter, spinach, lemon DF/GF
Duck liver parfait, orange chutney, cornichons, crisp bread GFO
Crispy pork belly bites, nam jim glaze DF/GF
Mayfair's steak tartare, egg yolk, crisp bread DFO/GFO

- 6pp
36/70
22
21
23
26
23
23
25

MEAT BOARDS

- Choice of 1 meat w/ pickles & bread
Sopressa 24
Prosciutto 22
add cheese 9

PLOUGHMAN'S PLATTER

- Champagne ham, cheddar, piccalilli,
chutney, toasted bread, whipped
butter DFO/GFO 39

MAINS

- Warm octopus salad, romesco, capers, celery, olives, fennel, herb leaves, lemon dressing DF/GF/N 33/58
Grilled chicken salad, quinoa, broccoli, spinach, peas, courgette, avocado, feta, honey mustard dressing VO/VEO/DF/GF 34
Roasted pumpkin risotto, crispy sage, cashew cream, basil oil V/VEO/GF/N 31
Chefs pie, mashed potato, mushy peas, gravy 33
Angus beef & bacon burger, Swiss cheese, onion jam, pickle, lettuce, tomato, burger sauce, chips medium rare DFO/GFO 29
Bangers & mash, w/ Cumberland sausage, caramelised onion & stout gravy 36
Fish & chips, mushy peas, pickled onions, tartare sauce, beer battered or grilled GFO 29
Fisherman's catch DFO/GFO MP
Pan-fried pork cutlet, dauphinoise potatoes, fennel & cabbage slaw, burnt apple purée, red wine jus DFO/GF 44

FROM THE GRILL

BEEF CUTS

- 200g Eye fillet 58
250g Scotch fillet 56
650g T-Bone steak 79

LARGE FORMAT

- 620g Chateaubriand 159
1.2kg Tomahawk 175
1.2kg Lamb Shoulder 95

Served with:

Chips or duck fat potatoes | béarnaise | mushroom | peppercorn | red wine jus

LARGE FORMAT STEAKS:

Choice of three sauces | duck fat potatoes &/or chips | one side

SIDES

- Chips & gravy V/VEO/DFO/GFO 13
Duck fat potatoes DF/GFO 14
Green leaf salad, cherry tomatoes, cucumber, avocado, red onion, balsamic vinaigrette V/VE/DF/GF 15
Garlic roasted carrot, carrot purée, heirloom carrot ribbons, lemon dressing V/VE/DF/GF 16
Grilled asparagus, blood orange hollandaise, dukkah V/VEO/DFO/GF/N 17

DESSERTS

- Burnt Basque cheesecake, berry compôte, macadamia crumble V/N 17
Sticky toffee & walnut pudding, toffee sauce, vanilla bean ice-cream V/N 17
Selection of 'il gelato' ice-cream & sorbet V/VEO/DFO/GF 7
Cheese plate, honeycomb, chef's chutney, apple slices, crackers V/GFO 3 Cheese 32 | 5 Cheese 46

Surcharge for all cards will apply