



ALL DAY MENU WEEK COMMENCING 7TH OF OCTOBER 2024

STARTERS

Table of starters including Bread in Common Bakery bread, Freshly shucked oysters, Duo of dips, etc. with prices ranging from 6pp to 36/70.

MEAT BOARDS

Table of meat boards including Choice of 1 meat w/ pickles & bread, Sopressa, Prosciutto, add cheese with prices 24, 22, 9.

PLOUGHMAN'S PLATTER

Table for Ploughman's Platter: Champagne ham, cheddar, piccalilli, chutney, toasted bread, whipped butter DFO/GFO 35.

MAINS

Main menu items including Warm octopus salad, Grilled chicken salad, Roasted pumpkin risotto, Chefs pie, Angus beef & bacon burger, Bangers & mash, Fish & chips, Fisherman's catch, Pan-fried pork cutlet with prices ranging from 29 to 44.

FROM THE GRILL

BEEF CUTS

Table of beef cuts: 200g Eye fillet 58, 250g Scotch fillet 56, 650g T-Bone steak 79.

LARGE FORMAT

Table of large format steaks: 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

Table of sides including Chips & gravy, Duck fat potatoes, Green leaf salad, Garlic roasted carrot, Grilled asparagus with prices ranging from 13 to 17.

DESSERTS

Table of desserts including Burnt Basque cheesecake, Sticky toffee & walnut pudding, Selection of 'il gelato' ice-cream & sorbet, Cheese plate with prices ranging from 7 to 46.

Surcharge for all cards will apply