



ALL DAY MENU WEEK COMMENCING 8TH SEPTEMBER

STARTERS

Bread in Common Bakery bread, whipped butter 3 slices	DFO/GFO
Freshly shucked oysters, mignonette, lemon	DF/GF
Duo of dips, EVOO, toasted sourdough	V/GFO
Pumpkin & feta arancini, capsicum purée, rocket, balsamic glaze	V
Salt & pepper squid, aioli, lemon	DF
Grilled tiger prawns, garlic confit, chilli, burnt butter, sourdough	DFO/GFO
Scotch egg, mustard sauce, paprika oil, guindilla peppers	
Grilled chorizo, honey, lemon, sourdough	DFO/GFO
Mayfair's steak tartare, egg yolk, crisp bread	DFO/GFO

7
36/70
22
22
24
26
24
23
25

SHARING BOARDS

ANTIPASTO BOARD

Prosciutto, finocchiona, dips,
pickles, sourdough DFO/GFO 56
Add cheese 9

PLOUGHMAN'S BOARD

Champagne ham, cheddar, piccalilli,
chutney, toasted bread DFO/GFO 35

MAINS

Roasted pumpkin, beetroot, apple, rocket, feta, candied walnuts, honey mustard dressing	V/DF/VEO/GFO	25
	<i>add halloumi/chicken</i>	7
Chicken schnitzel Caesar salad, baby cos lettuce, parmesan, prosciutto crisp, croutons, anchovies, soft boiled egg	DFO	34
Pan fried gnocchi, wild mushroom, sundried tomatoes, spinach, pine nuts, beurre noisette, parmesan	VO/VEO/DFO	35
Drunken mussels ½kg, nduja butter, lemon, spring herbs, garlic toasted bread	GFO	37
Fish & chips, mushy peas, pickled onions, tartare sauce, <i>beer battered or grilled</i>	GFO	29
Fisherman's catch		MP
Angus beef burger, cheddar, caramelized onions, lettuce, tomato, pickle, aioli, chips, medium rare	DFO/GFO	29
Chef's pie, mashed potato, mushy peas, gravy		34
Roasted medallion lamb shoulder, baby carrots, champ mash, parsnip cream, watercress, red wine jus	GF	39

FROM THE GRILL

BEEF CUTS

200g Eye Fillet	58
250g Scotch fillet	56
650g Rib-Eye steak	115

LARGE FORMAT

620g Chateaubriand	159
Tomahawk	MP

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	15
Duck fat potatoes	DF/GFO	16
Honey glazed carrots, whipped feta, dukkha	V/DFO/GF	17
Grilled broccolini, lemon oil, hazelnuts & parmesan	DFO/N/GF/VO/VEO	17
Spring garden salad, mesclun, tomatoes, cucumber, red onion, sugar snap peas, balsamic vinaigrette	DF/GF/V/VE	15

DESSERTS

Chocolate brownie, chocolate sauce & vanilla ice cream	V	17
Apple & rhubarb crumble, vanilla ice cream	V	17
Eton mess, fresh mixed berries, vanilla meringue, coulis compote, crème chantilly	V/GF	17
Selection of ice creams and sorbets	V/VEO/DFO/GF/N	6.50 per scoop
Cheese plate, honeycomb, quince, apple slices, crackers	V/GFO	

1 Cheese 18 | 2 Cheese 26 | 3 Cheese 34 | 4 Cheese 42 | 5 Cheese 45

Surcharge for all cards will apply

V | vegetarian VO | vegetarian option VE | vegan VEO | vegan option DF | dairy free DFO | dairy free option GF | gluten free GFO | gluten free option N | contains nuts