



ALL DAY MENU WEEK COMMENCING 12TH NOVEMBER

STARTERS

Bread in Common Bakery bread, whipped butter 3 slices DFO/GFO	7
Freshly shucked oysters, mignonette, lemon DF/GF	36/70
Duo of dips, EVOO, toasted sourdough V/GFO	22
Mushroom arancini, aioli, rocket, house pickles, parmesan VO	22
Salt & pepper squid, aioli, lemon DF	24
Prawn, apple & celery remoulade salad, celeriac, lemon mayo, tarragon GF/DF	26
Chicken liver parfait, cornichons, crisp bread GFO	24
Grilled chorizo, honey, lemon, sourdough DFO/GFO	23
Mayfair's steak tartare, egg yolk, crisp bread DFO/GFO	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	27
(add halloumi/chicken)	7
Chicken schnitzel Caesar salad, baby cos lettuce, parmesan, prosciutto crisp, croutons, anchovies, soft boiled egg DFO	36
Roast pumpkin, cashew cream & caramelized onion parcel, herbed freekeh salad, cranberry glaze V/VE/DF	35
Prawn & market fish linguine, cherry tomatoes, white wine, garlic, parsley, capers, chillis DFO	38
Fish & chips, mushy peas, pickled onions, tartare sauce, <i>beer battered or grilled</i> GFO	29
Fisherman's catch (<i>see specials board</i>)	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
Turkey & sage roulade, honey glazed carrots, duck fat potatoes, parsnips, green beans, orange & cranberry relish, gravy	39

FROM THE GRILL

BEEF CUTS

200g Eye Fillet	59
250g Scotch fillet	57

LARGE FORMAT

620g Chateaubriand	165
Tomahawk	MP

Surf & Turf your Dish add Garlic Prawns for \$9

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
Heirloom tomatoes & burrata salad, aged balsamic, toasted pine nuts GF/V/VEO/DFO/N	17
Grilled broccolini, lemon oil, hazelnuts & parmesan DFO/N/GF/VO/VEO	17
Garden salad, mesclun, tomatoes, cucumber, red onion, sugar snap peas, balsamic vinaigrette DF/GF/V/VE	17

DESSERTS

Chocolate brownie, chocolate sauce & vanilla ice cream v	17
Traditional Christmas pudding, warm brandy custard, toasted almonds GFO/V	17
Christmas Eton mess, fresh berries, spiced whipped cream, cranberry & raspberry coulis, gingerbread crumb, mint V/GFO	17
Selection of ice creams and sorbets V/VEO/DFO/GF/N	6.5 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