



SHARING PLATES

BREAD & CRACK BUTTER
(Vegetarian)
BBQ'D Sourdough, Caramel Butter & Seaweed
(Milk, Sesame, Gluten, Lupin) **4.5**

KIMCHI SUSHI RICE FRIES
(Vegan)
Sushi Rice, Kimchi, Furikake
(Soy, Sesame, Sulphites) **5**

POUTINE
(Vegetarian)
French Fries, Gravy, Parmesan, Seaweed
(Milk, Egg, Celery, Sesame, Sulphites) **5**

PHILLY CHEESE STEAK TARTARE
Dry Aged Beef Bavette, Taleggio, Pickles, Hoagie Roll
(Sesame, Egg, Gluten, Lupin, Milk) **6.5**

PUMPKIN & CHEESE CROQUETTE
(Vegetarian)
Pumpkin & White Lake Solstice Cheese Croquette, Port Raisin & Horseradish
(Celery, Sesame, Egg, Gluten, Lupin, Milk) **9**

DESSERTS

ROLO FINESSE
Chocolate Cremeux, Miso Toffee, Malt Milk Ice Cream
(Gluten, Lupin, Milk, Egg) **9**

BLACK FOREST GATEUX
(Vegan)
Guanaja 70% Dark Chocolate, Cherry, Chantilly
(Gluten, Lupin, Soy, Sulphites) **9**

TIRAMISU
(Milk, Egg, Sulphites, Gluten, Lupin) **9**

ROASTS

All mains come with Roast Potatoes, Cauliflower & Broccoli Cheese, Red Cabbage, Creamy Leeks, Roasted Carrot, Yorkshire Pudding & Gravy.

UMAMI SHORT RIB
(Soy, Milk, Sesame, Sulphites, Celery) **25**

KOREAN GLAZED TRUFFLE STUFFED CHICKEN
(Soy, Mustard, Milk, Egg, Sesame, Sulphites, Celery) **25**

TEMPEH CAKE
(Sesame, Sulphites, Soy, Celery) **25**