

## APPETIZERS / SMALL PLATES

<b>FLATBREADS (CHOOSE BELOW)</b>	11
Charred aubergine dip with pomegranate & walnuts (V)	
Cauliflower steak & Hummus, Za'atar spice & toasted Pine Nuts	
Greek passion lamb skewer (+5)	
Ginger lemon & chilli chicken skewer (+4)	
<b>FILLET TARTARE</b>	18
A classic dish featuring finely hand-cut tail end of beef, mixed with capers, fresh egg yolk, served with wholewheat sourdough bread	
<b>BONE MARROW CANOES</b>	12
Roasted bone marrow drizzled with curry oil, served with wholewheat sourdough bread	
<b>LAMB CUTLETS</b>	16
French-trimmed lamb cutlet, pan-seared to a tender finish, served with a silky celeriac purée and complemented by a fresh mint homemade gravy	

## MEAT

<b>BAVETTE / ONGLET / FEATHERBLADE (GF)</b>	18
Our flavourful entry level cuts of beef that come from the working muscles of the cow - from premium suppliers	
<b>BANGERS AND MASH (GF)</b>	18
Homemade handcrafted sausages made from the finest seasoned meat, served with creamy mash, homemade gravy, and spinach	
<b>MEAT &amp; SOCIAL BURGER</b>	17
Aged beef trim with seasoned marrow butter, topped with caramelised onions, a choice of Fourme d'Ambert blue cheese or 36 month aged comte and nestled in a brioche bun. Served with skin-on fries and our house signature dip-sauce	
<b>WILD BOAR BURGER</b>	17
A robust burger made from seasoned wild boar, topped with caramelised onions, a choice of Fourme d'Ambert blue cheese or 36 month aged comte and nestled in a brioche bun. Served with skin-on fries and our house signature dip-sauce	
<b>SPECIAL CUTS (GF)</b>	From 18
See our specials board and speak to your server regarding any cuts of the day. Order by weight	

## SOCIAL BOARD - Choose 3 Meats, 2 Sides & 2 Sauces (Min 2 People)

Per Person 25

<b>BEEF</b>	<b>PORK</b>	<b>LAMB</b>	<b>CHICKEN</b>
SHORT RIBS	PULLED PORK	MERGUEZ	SKEWERS
BRISKET	WILD BOAR SAUSAGES	SKEWERS	HARISSA WINGS

## SAUCES

All Sauces 2.5

<b>MISO CHILLI OIL</b>	<b>SPICY HARISSA DIP</b>	<b>HOUSE BONE GRAVY</b>	<b>CHIMICHURRI</b>
<b>BASIL &amp; TARRAGON MAYO</b>	<b>SMOKEY BBQ SAUCE</b>	<b>PEPPERCORN SAUCE</b>	<b>HOUSE SIGNATURE SAUCE</b>

## SIDES

<b>SKIN ON FRIES / SMASHED POTATOES (V)</b>	6	<b>GRILLED LEMONY COURGETTES SALAD (V) (GF)</b>	7
<b>BOK CHOI, SOYA SAUCE, MISO CHILI &amp; TOASTED ALMONDS (V) (GF)</b>	7	<b>BEETROOT SALAD (V) (GF)</b>	8
<b>SWEET POTATO WITH CHORIZO (GF)</b>	8	<b>CHARRED HISPI CABBAGE WITH HAZELNUT CHILLI BUTTER (V) (GF)</b>	8
<b>CUCUMBER SALAD (V) (GF)</b>	7	<b>CREAMY MASH WITH CHOICE OF TOPPINGS: TRUFFLE / CHILLI / CHEESE (V) (GF)</b>	7
<b>SHAVED FENNEL SALAD WITH FRESH ORANGE (V) (GF)</b>	7		