

EVENING MENU

PLEASE ORDER AT THE COUNTER

FROM 5PM

Dips, olives & rye chips 5.50
Ask our team for today's selection

Open rye sandwiches
Rare roast beef, pickled cucumber & remoulade on carrot rye 6.00
Line caught hot smoked salmon & egg mayo on carrot rye 6.00
Danish blue cheese, pickled pear & chestnuts on carrot rye 6.00
Tiger prawns, avocado & Marie Rose sauce on carrot rye 6.00

Focaccia
Potato, cheese & rosemary 2.80
Tomato passata & Gruyère cheese 3.80
Grilled artichoke & goat's cheese 3.30
Sun-dried tomato, Mozzarella, Parma ham & pesto 4.30

Stews from 7.50
Ask our team for today's selection

Cured meat for one 8.00 / for two 15.00
Selection of cured meats, Olander bread
Prosciutto, pepperoni, fennel studded salami & kabanos
sausage, cornichons, red onion marmalade

Cheese for one 6.00 / for two 11.50
Hard & soft cheeses, rye chips, rhubarb & bramley
apple chutney. Ask our team for today's selection

Please speak to a member of the team if you have any allergies or intolerances. We hold detailed allergen information for all our products. While we do our best to reduce the risk of cross-contamination unfortunately we cannot guarantee our kitchen is 100% allergen free. Although utmost care is being taken when pitting the **olives**, please note that dishes might contain **olive pits**

DRINK

WINE

White	175ml/250ml	Red	175ml/250ml
Elki Pedro Jimenez, Vina Falernia	4.50/6.25	Artolas Red, Vidigal	4.50/6.25
Chile - Dry lime zest, lemon sherbet & ripe nectarine	Bottle 18.00	Portugal - Juicy red cherry, plum & spice	Bottle 18.00
Vinho Verde, Quinta da Lixa	5.75/8.25	Stump Jump Shiraz, d'Arenberg	5.75/8.25
Portugal - White peach, apples & crisp finish	Bottle 24.00	Australia - Rich ripe fruits, blackberry & plum	Bottle 24.00
Sauvignon Blanc, Yealands Estate	7.00/9.75	Malbec, La Mascota	7.00/9.75
New Zealand - Green bell pepper, gooseberry & blackcurrant leaf	Bottle 29.00	Argentina - Intense black fruit, jam & vanilla	Bottle 29.00
Mount Barker Riesling, Howard Park	Bottle 40.00	Wildflower, J. Lohr	Bottle 36.00
Australia - Fresh citrus, nashi pear & golden delicious apple		USA - Boysenberry, rich cherry & luscious fruit	
Rosé	175ml/250ml	Bubbles	125ml
Más Amor Rosado, Massard	6.75/9.50	Prosecco, Terre di S Alberto	5.00
Spain - Light, raspberry & cranberry fruit	Bottle 28.00	Italy - Fresh green pear & soft bubbles	Bottle 28.00
Château Gassier, Côtes de Provence	Bottle 30.00	Sweet Wine	50ml
France - Elegant, forest strawberries & watermelon		Noble Wrinkled Riesling, d'Arenberg	4.50
		Australia - Fresh apple, candied orange & lemon peel	

Please note all vintages are subject to change & availability.
The wines we do by the glass are also offered in a 125ml serving
- please ask your server for details.

COLD

Beers	330ml	Soft Drinks	
1936 Biere	4.20	Cawston Press Rhubarb	330ml 1.90
Polar Monkey Blue Collar	4.00	Cawston Press Elderflower Lemonade	330ml 1.90
Polar Monkey White Collar	4.20	Cawston Press Ginger Beer	330ml 1.90
Polar Monkey Silver Collar	4.50	Cawston Apple	330ml 1.90
Apple Cider	330ml	Diet Coca Cola	330ml 1.40
Urban Orchard	4.00	Coca Cola	330ml 1.40
		Still Water	500ml 1.20
		Sparkling Water	500ml 1.20

Single Estate Coffee & Hot Chocolate

Espresso	2.10
Double espresso	2.60
Espresso macchiato	2.60
Americano	2.60
Cortado	2.60
Latte	3.20
Cappuccino	3.20
Flat white	3.00
Mocha	3.70
Extra shot	0.40
Hot chocolate	3.20

Teas

English breakfast	2.70
Earl Grey	2.70
Peppermint	2.70
Chamomile	2.70
Wild berry	2.70
Green	2.70

HOT