



**two courses \$45 / three courses \$55 includes tea or coffee**

to start

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NEW LOCAL PLATE - CRUSTY SOURDOUGH BREAD, SPANISH ROMESCO DIP  
GRILLED LOCAL CHORIZO, MARINATED WHITE ANCHOVIES,  
MANCHEGO CHEESE, WARM LOCAL OLIVES WITH SAFFRON AND LEMON  
PEA AND HALOUMI FRITTERS, SKORDALIA, MINT, PICKLED CUCUMBER

main

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FREE RANGE CHICKEN BREAST, SMOKED FETA, FARRO, OREGANO, GREEN OLIVES,  
ROASTED RED ONION, YOGHURT, VERJUICE  
SLOW ROASTED PORK BELLY, GREEN CHILLI AND GALANGAL CURRY, STICKY RICE,  
PINEAPPLE AND COCONUT SALAD  
PERSIAN STUFFED ZUCCHINI, AROMATIC RICE, TOMATO, SUMMER SQUASH SALAD,  
ROASTED ALMONDS

stay a while

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RHUBARB AND BRIOCHE TRIFLE, GINGERBREAD, VANILLA CUSTARD