



sunday daytime menu

to share & small plates

green olives (ve) (gf)	4.5
homemade breads focaccia, bloomer, smoked miso butter (v)	4.5
soup of the day bloomer, whipped butter (v) (gfa)	8
braised beef & cheddar croquettes sriracha mayo	10
beetroot & pickled fennel salad herb yoghurt, cucumber, mixed leaves, dukkah, crostini (v) (gfa)	9.5
burrata pineapple, basil, mint, sesame chilli crisp (v) (gfa)	11.5

roasts available 12.30pm – 5pm, or until they are all gone!

lemon & thyme roast chicken served on the bone (gfa)	23.5
roast sirloin of beef served pink or well done (gfa)	26.5
cashew & almond nut roast served with miso mushroom gravy (ve)	23
roast special see our specials board for this week's roast special	26

roasts are served with yorkshire pudding, roast potatoes, vegetables & homemade gravy

chorizo stuffing	5.75
cauliflower cheese pangrattato (v) (gfa)	6.5
pork chipolatas dijon mustard	7

large plates

fish & chips tartare sauce, mushy peas, curry sauce, lemon (gfa)	23.25
sweet potato & kimchi samosa burger plough sauce, lettuce, pickles, onion, fries (ve)	18.95
caesar salad grilled chicken, white anchovies, pancetta, parmesan, croutons, chives (gfa)	18
fig & goats cheese salad mixed leaves, pistachio, honey & lemon dressing (v) (gfa)	15

sides

purple 'slaw (v) (gf)	4
fries cajun fries (ve) (gf)	5.95
house salad lettuce, tomato, radish, peas, spring onion, croutons (ve) (gfa)	5
mac & cheese hash browns plough hot sauce (v)	7
loaded fries sriracha mayo, red jalapeños, spring onions, crispy onions (ve) (gfa)	9.5

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES

we have strict controls in place but can't guarantee our dishes will be allergen or contamination free

(gf) gluten free (gfa) contains gluten but a gluten free option is available (v) vegetarian (ve) vegan (vea) vegan option available

An optional 12.5% service charge is added to every bill and is shared by all of our staff



desserts

affogato	vanilla ice cream, hot espresso shot (v) (gfa) add amaretto	3.5 (v)	7.5
basque cheesecake	mango & passion fruit sauce (v) (gf)		8.25
chocolate fudge oreo brownie	oreo cookies, vanilla & chocolate glaze, vanilla ice cream (v)		8.25
sticky toffee pudding	miso caramel sauce, candied walnuts, vanilla ice cream (v) (gf)		8.25
peach melba sundae	meringue, vanilla ice cream (v) (gf)		8.25
ania's strawberry trifle	fresh strawberries, strawberry jelly, butter biscuit, meringue, whipped cream, almonds, mint		8.25
odi + moo ice cream	(v) 1 scoop • 3.5 2 scoops • 6 3 scoops • 7.5		
natural vanilla (gf) jammie dodger chocolate chip cookie dough			
dark chocolate (ve) (gf) mixed berry sorbet (ve) (gf) ice cream special - see specials board for details			



hot drinks

our house espresso is brewed using a brazilian coffee from the minas gerais region, with notes of milk chocolate, dried fruit & nuts



black		milk	
espresso	3.25	macchiato	3.75
long black	3.75	cortado	3.95
cold brew	3.75	cappuccino	4.25
cold brew tonic	4.95	latte	4.25
		iced latte	4.25
filter coffee - canton blend	3.75	flat white	4.25
a full-bodied blend; bold & fruity		mocha	4.25
free refills - available during brunch service		spanish latte hot cold	4.5

specialty

hot chocolate	4.5
chai latte vegan options available	4.5
golden latte	4.95
cinnamon, ginger, black pepper, turmeric, maple syrup, coconut milk - vegan & caffeine-free	
iced vanilla blueberry matcha	4.95
served with oat milk	
tea	3.95
breakfast earl grey jade green hibiscus rooibos ginger camomile peppermint	

make it yours

dairy-free milks oat coconut	0.4
syrups vanilla caramel hazelnut	1.25
extra shot	2

cakes	4.1
carrot cake (v)	
strawberry, vanilla & macadamia nut muffin (v)	
banana & pecan crumble (v) (gf)	

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