

WINDSOR

WINE ROOM

SMALL

<i>Focaccia, malt & honey butter [v, cvg]</i>	12
<i>Zucchini fritters, avocado mousse, curry salt (2pc) [vg, df, gf] + pc 7</i>	14
<i>BBQ lamb skewers, thoum, smoked salt (2pc) [gf, df] + pc 9</i>	18
<i>Baked scallop, pesto modenese (2pc) + pc 6</i>	12
<i>Burrata, vodka sauce, fenugreek crumb [v] + focaccia 6</i>	22
<i>Mussels escabeche, fennel aioli, potato crisps [gf, df]</i>	18
<i>Kingfish crudo, blood orange, chilli [gf, df]</i>	24
<i>Stracciatella, wild mushrooms, fried garlic, oregano [v, gf]</i>	22

LARGE

<i>Pan fried georgian chicken, tkemali davidson plum sauce [gf]</i>	32
<i>Cauliflower pie, onion gravy [v]</i>	28
<i>Bavette MB4, roast tomato butter, pedro ximenez jus [gf]</i>	38
<i>Gnocchi, jerusalem artichoke, hazelnut, sage, pecorino [v, cn]</i>	32
<i>Pork, fennel & n'duja ragu, fettuccine, thyme pangrattato</i>	33
<i>Chilli crab spaghetti, confit garlic, fried shallots [df]</i>	31

SIDES

<i>Berliner fries, curry ketchup, mayo [v, gf, df]</i>	12
<i>Savoy cabbage, vincotto, mint [vg, gf]</i>	14
<i>Grilled broccolini, bullhorn romesco [vg, gf]</i>	16

FEED ME NOW

Choose 2 Small, 2 Large, 1 Side

(MIN 2 GUESTS - MAX 5 GUESTS)

LUNCH 45PP
DINNER 49PP

WE CANNOT COMPLETELY GUARANTEE
ALLERGY-FREE MEALS, DUE TO THE
POTENTIAL OF TRACE ALLERGENS IN THE
SUPPLIED INGREDIENTS AND ENVIRONMENT

1.5% SURCHARGE FOR CREDIT CARDS
2% SURCHARGE FOR AMEX
10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON PUBLIC HOLIDAYS

V = VEGETARIAN / VG = VEGAN / CN = CONTAINS NUTS / GF = GLUTEN FREE / DF = DAIRY FREE / CVG = CAN BE VEGAN