

WINDSOR

WINE ROOM

SMALL

<i>Baked scallop, pesto modenese (2pc) [gf,df] + pc 6</i>	12
<i>Focaccia, malt & honey butter [v]</i>	12
<i>BBQ lamb skewers, thoum, smoked salt (2pc) [gf,df] + pc 9</i>	18
<i>Mussels escabeche, fennel aioli, potato crisps [gf,df]</i>	18
<i>Gnocco fritto, mortadella, salami, ricotta</i>	24
<i>Kingfish crudo, blood orange, chilli [gf,df]</i>	24
<i>Stracciatella, pine mushrooms, fried garlic, oregano [gf]</i>	22
<i>Grilled bullhorn pepper, ajo blanco, fennel [vg,gf]</i>	18
<i>Burrata, vodka sauce, fenugreek crumb + focaccia 6</i>	22

LARGE

<i>Pan fried georgian chicken, tkemali davidson plum sauce [gf,df]</i>	32
<i>Cauliflower pie, onion gravy [v]</i>	28
<i>Fried kingfish wing, celeriac remoulade [gf]</i>	36
<i>Bavette MB4, roast tomato butter, xo pedro ximenez jus [gf]</i>	38
<i>Aglio e olio, spaghetti, garlic, chilli, parsley [v] + anchovies 4</i>	24
<i>Gnocchi, jerusalem artichoke, hazelnut, sage, pecorino [v]</i>	32
<i>Pork, fennel & n'duja ragu, mafaldine, thyme pangrattato</i>	33

SIDES

<i>Berliner fries, curry ketchup, mayo [v,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)

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 / N = CONTAINS NUTS /
GF = GLUTEN FREE / DF = DAIRY FREE