

LUNCH

SERVED 12–2:30 PM

SMALL PLATES & SIDES

Filo & Twine sourdough, oil & balsamic (V)(G)	4.00
Spiced roast potatoes & garlic mayonnaise (G)	4.50
House-made pickled vegetables (V)(G)	4.50
Flamingo pea hummus, fennel rye crackers & pickled vegetables (V)(G)	8.00
Wild mushroom & confit garlic bruschetta (V)(G)	8.00

MAINS

Canteen savoury tart with parmesan & rocket salad	14.50
Cauliflower & Romanesco caponata (V)(G)	14.75
Slow braised short ribs, celeriac mash, seasonal greens	17.50
Lentil dhal, flatbread & mango chutney (V)(G)	14.75
Coq au vin with crusty sourdough bread (G)	16.00
Warm goats cheese & toasted pumpkin seed salad (G)	12.50

DESSERT

Rosemary treacle tart with crème anglaise	8.00
Marmalade frangipane tart with Chantilly cream	8.00
Clementine posset with lavender shortbreads (G)	7.50

(V) Vegan option available

(G) Gluten-free option available