Dinner

For the table:

Fries with house mayo (V) 5.5
Swiss chard with lemon garlic oil (VV) 6.5
Mac ‘n’ cheese with vegetarian ‘nduja (V) 10
Cajun style wings with ranch dipping sauce 9.5
(VV) veggie option: cauliflower wings 7.5
Roasted carrots with honey and thyme, whipped feta and nuts 7.5 (V)
Crispy potato salad with tahini, spring onion and sesame (V) 7.5
Homemade focaccia with whipped butter (V) 6.5
Side salad with italian dressing (VV) 4

Dishes:

Chicken and Waffles 17.5
savoury belgian waffle, buttermilk fried chicken, hot honey, pickled grapes, honey butter
(V) veggie option: oyster mushrooms

Boss Burger 17
2 x 80g smash beef patties, confit garlic spread, bacon jam, pickles, lettuce, on brioche
(V) veggie option: 2 x Beetroot oat patties, tomato jam

Slow Burn Sando 17
buttermilk fried chicken, gochugaru-harissa glaze, pickled cucumbers, sesame, lettuce, on brioche
(V) veggie option: cauliflower burger

Aubergine Parmigiana (V) 18
fried aubergine, marinara sauce, mozzarella, parmesan, herb pangrattato

Potato Pavé (VV) 18
layered potato, mole marron, white bean puree, salsa seca

Roasted Chicken 22
leg and thigh, paprika, herbs, vegetable melange, jus

Pork Shoulder 22
orange and honey demi-glace, parsnip puree, parsnip crisps

Black Halibut 24
pan seared, roasted bell pepper sauce, butterbeans

Special of the week

please ask your server for details