

Sunday

Nibbles & Sharers

MARINATED MOZZARELLA & OLIVES (v)(GF) Sun-blushed tomatoes, basil	5.99
CHARRED FLATBREAD (VE) Rosemary oil, balsamic, sea salt	5.99
MINI CHORIZO Hot honey	7.99
TIKKA CAULIFLOWER WINGS (v) Mint & yoghurt dressing, pickled cucumber	8.99
TRUFFLE HONEY-BAKED CAMEMBERT (v)(GFO) IDEAL FOR 2 Onion chutney, charred flatbread	15.99

Breads

All served on a choice of farmhouse white or wholemeal bread.

LEMON & THYME CHICKEN WITH STUFFING Pork, sage & onion stuffing, roast potatoes, gravy, Yorkshire pudding	14.99
ROAST BEEF & HORSERADISH Roast potatoes, Yorkshire pudding, gravy	15.99
GLAZED PORK BELLY & STUFFING Roast potatoes, Yorkshire pudding, gravy	14.99
MATURE CHEDDAR (v) Onion chutney, rocket, fries & house slaw	13.99

Sides

ROAST POTATOES & GRAVY (GF)	4.50
YORKSHIRE PUDDING & GRAVY	4.50
CAULIFLOWER CHEESE (v)(GF)	4.50
SMOKED BACON CAESAR (GFO)	4.99 / 9.99
WINTER SALAD (v)(VEO)(GFO)	4.99 / 9.99
BUTTERED GREENS (v)	4.50
PARMESAN & TRUFFLE CHIPS (GF)	4.99
CHUNKY CHIPS (VE)(GF)	4.50
SKIN-ON FRIES (VE)(GF)	4.50

An optional service charge of 7.5% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.



Please scan here to view allergens

Set Menu

1 COURSE 14.99 • 2 COURSE 19.99 • 3 COURSE 24.99

STARTERS

- Spiced parsnip soup (veo)(gfo)**
Curry oil, mini loaf, whipped butter
- Chicken liver parfait (gfo)**
Port, smoked bacon, pickled shallot
- Smoked haddock & salmon fishcake (gf)**
Creamed leeks, dressed leaves
- Mushrooms on toast (v)(gfo)**
Parmesan, herb dressing, sourdough

MAINS

Roast Silverside of beef (gfo) (3.00 SUPP)
Roast potatoes, Yorkshire pudding, roasting gravy

Glazed pork belly (gfo)
Sage & onion stuffing, roast potatoes, Yorkshire pudding, roasting gravy

Lemon & thyme chicken breast (gfo)
Pork, sage & onion stuffing, roast potatoes, Yorkshire pudding, roasting gravy

Harpurs platter (gfo) (3.00 SUPP)
Roast chicken, beef & pork with sage & onion stuffing, roast potatoes, Yorkshire pudding, roasting gravy

All roasts served with cauliflower cheese, winter greens & roasted root vegetables.

Roasted squash risoni (v)(veo)
Toasted seeds, fried sage, apple

Baked salmon (gf)
Crushed new potatoes, tenderstem broccoli, shellfish hollandaise

DESSERTS

Cherry & almond frangipane tart (v)
Cherry compote, almond ice cream

White chocolate panna cotta (gf)
Mango sorbet, passion fruit, puffed rice

Sticky toffee pudding (v)
Salted caramel sauce, vanilla ice cream

Ice cream selection (v)
Berry compote, house fudge

Cheese plate (gfo) (3.00 SUPP)
Chutney, grapes, selection of biscuits

Harpurs
MELBOURNE