

DINNER

First Tables 5pm, Last Tables 9pm Tuesday to Saturday

SODA BREAD House Butter 3 v

PORK BELLY BITES Bourbon Maple Glaze, Sesame 7.5 gf, ns

DIRTY FRIES Slow-Braised Pulled Beef, Melted Cheddar, Sriracha Hot Sauce, Spring Onion, Fries 8.5

FIG & BLUE CHEESE BRUSCHETTA Candied Walnuts 7.5 v, gfo, ns

BUTTERNUT SQUASH ARANCINI Parmesan, Crispy Sage 7.5 vg

SMOKED SALMON TARTARE Dill, Capers, Lemon, Crème Fraîche, Sourdough 8.5

HAM HOCK & PISTACHIO TERRINE Apricot, Rosemary 8.5 gf

MAINS

JERUSALEM ARTICHOKE RISOTTO Roasted Artichokes, Artichoke Crisp 17 vg, gf

PAN-ROASTED SALMON Sea Purslane, Red Caviar, Fondant Potato, Cream Sauce 21.5

BRAISED BEEF GNOCCHI Parmesan, Basil 19.5 gf

PAN-FRIED DUCK BREAST Mandarin Gel, Savoy Cabbage, Fondant Potato, Port Reduction 23 gf

8oz ABERDEEN ANGUS RUMP STEAK Fries, Charred Shallot, Béarnaise Sauce 24.5 gf

Honey-Glazed Carrots | Braised Red Cabbage | Side Salad | Fries 5 vg, gf

BURGERS Served with Fries or Side Salad

GPO BURGER Chuck & Shin of Beef, Cheddar or Blue Cheese, Caramelised Red Onion, Spiced Tomato Chutney, Mustard Mayonnaise, Streaky Bacon 15 gfo

DIRTY BURGER Chuck & Shin of Beef, Applewood Smoked Cheddar, Caramelised Red Onion, Spiced Tomato Chutney, Jalapeño Mayonnaise, Slow-Braised Beef 16 gfo

BUTTERMILK CHICKEN BURGER Paprika-Flour Fried Buttermilk Chicken Breast, Ranch Sauce, Little Gem Lettuce 15 gfo Add Hot Sauce 50p

VEG BURGER Bean & Mushroom Patty, Halloumi, Chilli Jam, Little Gem Lettuce 14.5 v, vgo

DESSERTS

SPICED ORANGE CRÈME BRÛLÉE

Gingernut Biscuit 7.5 v, gfo

MILLIONAIRES CHEESECAKE

Milk Chocolate, Dark Chocolate, Dulce de Leche, Mascarpone 8.5 v, gf

STICKY TOFFEE PUDDING

Bourbon Caramel, Clotted Cream 8.5 v

AFFOGATO

Vanilla Bean Ice Cream, Espresso 5.5 v, vgo, gf

RASPBERRY SORBET

2 vg, gf