

LE BAR SNACK

FRIES roasted garlic mayo, espelette	12
HEMP SEED SOURDOUGH lightly toasted, truffle butter, wakame	12
HALLOUMI CORN DOG ^{VEG} ipa ketchup, smoked salt	16
PRAWN AND PORK TOAST ^{GF} benito, mayo, black bean chilli oil, chives	22
FENNEL & BLACK TRUFFLE WHIP ^{VEG} Charred flatbread, truffle oil, 2 year aged balsamic reduction, candied walnut & almond, guindillas,	18
MERINO LAMB RIBS ^{GF,DF} smokey bbq sauce, pickles, sesame	26/40

PLATS ROYAL

BEAST BOARD ^{GF O.R} Chicken wings, fries, charcuterie, pickles, olives, chorizo, prawn & pork toast, sourdough	64
MARKET BOARD ^{GF O.R} Black truffle whip, smoked hummus, pickles, olives, apple kimchi, cheeses, burnt pineapple, olives haloumi dogs	60

PIZZA

MARGHERITA ^{VEG} tomato sauce, mozzarella, basil, garlic seasoning	23
VEGGIE ^{VEG} tomato sauce, olives, chilli carrot, roast garlic, mushroom, chives, basil, pepitas	25
PEPE Tomato sauce, Italian sausage, chicken, apricot, candied walnut & almond	27
SHITAKE MUSHROOM Roasted fennel & black truffle crème, Shitake mushroom, panchetta, parsley, parmesan, jus de gras	27

BURGERS

ROYAL W/CHEESE Gruyère fondue, zucchini pickles, fermented tomato, charred brioche, fries	26
FALAFEL BURGER ^V Black bean chilli mayo, cos lettuce, pickles, fermented tomato, hummus, fries	25
BURGER DE POISSON AU GRUYÈRE Crushed line caught tuna, gruyère, cos lettuce, pickles, hand made tartare, fermented tomato pico	

HAPPIEST HOURS
ON EARTH

4PM - 7PM
TUES - SAT

For any special dietary requirements,
please refer to your server.
GF = gluten free
GF O.R = gluten free on request
DF = dairy free
DF O.R = dairy free on request
VEG = vegetarian
V = vegan