
The
TIPPLER
& Co

LUNCH & DINNER MENU

Patatas Bravas 9

potato skins, spicy sugo, smoked paprika (v,gf)

Salad leaves 9

pear, radish, mint, raspberry (v,gf)

Pea and Smoked Ham Hock Croquettes 14

edamame, parsnip, shiso

Kataifi Prawns 15

tomato and eggplant kasundi, coriander

Broccoli and Almonds 10

confit garlic, lemon, almonds, soft herbs, goats cheese (v,gf)

Sweet Potato and Kaffir Lime Arancini 14

black sesame, crunchy bits, soft herbs, chilli jam

Roasted Cauliflower Salad 14

green beans, pine nuts, goji berries,
crispy quinoa, tahini yogurt (v,gf)

Hand Cut Fat Fries 9

adult ketchup (v,gf)

Duck Liver Pate 15

port jelly, crisp pancetta, caperberries

Pan Fried Gnocchi 18

sweet potato, sage burnt butter, lemon,
pine nuts and goat's chevre (v)

Atlantic Salmon 24

toasted rice, king prawns, crunchy 'slaw, mango aioli (gf)

Piri Piri Chicken 22

duck fat kipflers, chorizo, ginger spinach (gf)

Beef Short Rib 22

sesame spinach, apple & daikon 'slaw, edamame

Slow Braised Lamb Shoulder and Chickpea Stew 22

almond and raisin couscous, green chilli yogurt, coriander

Ginger and Date Pudding 14

salted butter caramel, fried icecream

Crema Catalana 12

lemon, cinnamon and vanilla bean, almond bread
(gf option available)