

## DINING ROOM MENU



**I'M SO HUNGRY  
I COULD EAT A HORSE**

## STARTERS

- Soup of the day, fresh bread (see blackboard) 12<sup>50</sup>
- White onion, thyme and stilton tart, roast pear & rocket salad 14
- Steak tartar, game chips, sauce vierge, soft boiled quail's egg 22
- Ham hock, black pudding and caramelised apple terrine, piccalilli, toasted sour dough 18
- Poached duck egg, chorizo, bacon and fresh pea salad, truffle oil 18

## MAINS

- Lamb assiette: rack of lamb, slow cooked shoulder, shepherd's pie, spinach puree, roast garlic, white wine and rosemary jus 38
- Cone Bay barramundi, savoy cabbage, lardons, clams, bacon cream 35
- The Mayfair Lane seasonal salad: Asparagus, broad beans, peas, sun dried tomatoes, goat's cheese, baby spinach, baby gem, red coral, lemon oil and Chardonnay vinegar dressing 23
- Twice cooked pork belly, seeded mustard pommes puree, baked stuffed apple, cider jus 32
- Parmesan gnocchi, spring vegetables, herb foam 24
- Meats from the spit (see blackboard)
- Aged selection of steaks for 1-4 guests, (see blackboard for selection), Madeira mushroom ragout, chips, béarnaise or red wine jus

## SIDES

- Fries and aioli 9
- Cabbage and bacon 9
- Duck fat roast royal blue potatoes 9
- Mixed leaf salad 8
- Tomato and red onion salad, honey mustard dressing 9

## SPECIALS

Take a gander at our blackboard for fresh daily specials

