

DINNER MENU

SNACKS

- Scotch Egg \$9
soft egg, seasoned pork, cornichon and grain mustard
- Prawn Cocktail \$13
with marie rose sauce
- Grilled Cheese \$11
cheddar cheese, shallot jam, pickles
- Roasted Pork Belly \$14
beetroot, corn and herb salad

SALADS

- Mixed Greens Salad \$12 full / \$7 half
dried cranberries, apple, chevre, sorghum,
candied pecans, shallot dressing
- Caesar Salad \$10
romaine, parmesan, bacon, savory bread crumb
- Ploughmans \$15
spotted trotter charcuterie, olives, egg,
house pickles, cheddar, sourdough

SIDES

- Crispy Brussel Sprouts \$6
chili vinaigrette, herbs
- Smoked Gouda Mac n' Cheese \$7
with cream, parmesan, parsley, and toasted bread crumbs
- Farm Vegetables of the Day \$6
- Hand Cut Chips \$7
- Truffle Chips \$11
parmesan, truffle, herbs, aioli

PLATES

- Liberty Farms Lamb Stew \$16
local root vegetables, potatoes, farm greens
- Fish n' Chips \$16
beer battered atlantic cod, hand cut chips, lemon
- H&C Burger \$14
stone mountain cattle beef, ale braised onion, cheddar, aioli
- Sub Mushroom Available (*choice of chips or salad*)
- Liberty Lamb Burger \$14
dijonnaise, creamy feta, pickled onion, arugula
(*choice of side chips or salad*)
- Pot Pie \$13
pulled springer mountain farms chicken,
puff pastry, carrot, leek
- Bangers n Smash \$14
irish bangers, smashed fingerling potatoes, parsley sauce
- Stone Mountain Cattle Bone in Pork Chop \$23
charred cabbage, carrots, mustard jus
- Shrimp & Grits \$17
grilled shrimp, dayspring farms grits, white cheddar,
tomato cream

SWEETS

- Sticky Toffee Pudding \$8
sponge cake, chopped dates, toffee sauce
- Apple Tart, Vanilla Ice Cream \$8
- Affogato \$8
high road vanilla ice cream topped with espresso