

LUNCH 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

Turkey Butty \$14
turkey, bacon, lettuce, tomato, aioli on foccacia
(choice of chips or salad)

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)

Chicken Paillard \$16
grilled springer mountain farms chicken breast, arugula,
preserved tomato, lemon

Bangers n Smash \$14
irish bangers, smashed fingerling potatoes, parsley sauce

Shrimp & Grits \$17
grilled shrimp, dayspring farms grits, white cheddar,
tomato cream

Farmers Vegetable Masala - \$14
local vegetables, chickpeas, spiced rice

SWEETS

Sticky Toffee Pudding \$8
sponge cake, chopped dates, toffee sauce

Lemon Posset \$8
lemon custard, shortbread crumble, sweet cream

Affogato \$8
high road vanilla ice cream topped with espresso