

DINNER · TUESDAY – SATURDAY, FROM 5:30

The *Neighbourhood* Table

A NEIGHBOURHOOD BISTRO · SEASONAL MENU, PRINTED WEEKLY

TO BEGIN

Roasted beet salad	12
Golden beets, whipped chèvre, toasted walnuts, sherry vinaigrette	
French onion soup	11
Slow-caramelised onions, gruyère crouton, beef broth simmered all day	
Country pâté	14
Pickled mustard seed, cornichons, grilled sourdough	

MAINS

Steak frites	29
Hanger steak, café de Paris butter, hand-cut fries, watercress	
Roast chicken for two	38
Brined overnight, lemon-thyme jus, pomme purée — allow 35 minutes	
Braised white beans & greens	19
Cannellini, kale, soft egg, chilli oil, grilled country bread	

TO FINISH

Dark chocolate pot de crème	9
Sea salt, olive oil, candied orange	
Apple galette	9
Lattice crust, crème fraîche, warm from the oven	

TO DRINK

House red or white, carafe	18
Bitter lemon spritz	10
Coffee or pot of tea	4

MENUS CHANGE WITH THE MARKET — TONIGHT'S PRINTED AT 4PM

Contact details intentionally left as placeholders in this concept piece.