MISTER MUNRO

RESTAURANT & BAR

STARTERS		MAINS	
Ciabatta (V) w Balsamic Vinegar & Extra Virgin Olive Oil	8	250g Porterhouse Steak (GF) Sous-vide, w Potato Rosti, Rosemary Butter & Red Wine Jus. This steak comes, medium	37
Sweet Potato Hummus & Flatbread House made Hummus w Fried Chickpeas & Flatbread	14	rare, medium or well done Chicken Munro (GF) Baked Chicken Breast w Pumpkin Puree,	32
Spring Onion Pancake (VG) Panfried w Sweet Soy Sauce	16	Pickled Red Onion, Brussels Sprouts & Red Wine Jus	
House Olives (GF,VG,V) Marinated Olives	8	Roast Porchetta (GF) Served w Creme Fraiche Potato Salad & an Apple Puree Balsamic, Jus	3 4
		Lamb Ragu	32
ENTREES		Overnight Slow Braised Lamb, w Pappardelle Pasta, Parsley Butter & Grated Pecorino	
		Roast Pumpkin Salad (GF,VG,N)	24
Arancini (V) Pumpkin & Mozzarella Cheese w Herb Aioli	15	Roasted Pumpkin w Rocket, Cashew Cheese, Blasamic Reduction & Shaved Almonds	
Chicken Dumpling Pan fried Chicken Dumplings in a Mushroom Broth w Corriander & Chilli	16	Market Fish Please ask you Waiter for today's option	MΡ
Buddha Dumplings (GF,VG,V) Steamed Vegetable Dumplings w house made Sweet Chilli, Lime & Sesame Sauce	16	SIDES	
Salt & Pepper Calamari Lightly Fried on a bed of Rocket w Lemon Aioli	18	French Fries w Aioli (GF,V)	8
		Seasonal Steamed Greens (GF,VG,V)	13
Superfood Salad (VG,V) Pumpkin, Freekeh, Quinoa, Brown Rice, Broccoli, Peas, Beetroot Relish & Kale w a Balamic Reduction	19	Roasted Vegetables (GF)	13
		Cheesy Baked Caulifower(V)	12
Grazing Board (N)	3 5	Garden Salad (GF,VG)	12
A selection of Cheese & Cured Meats w Guindilla, Olives, Anti Pasto & Grissini		Rocket Salad (GF,N)	12

DIETARY GUIDE - GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN, N = HAS NUTS. PLEASE LET YOUR WAITER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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