

BOWERY LN

SALADS & BOWLS

SESAME FRIED TOFU & KALE

QUINOA *and* AVOCADO *with* A CASHEW DRESSING (V/VE/DF)

22

GINGER POACHED CHICKEN

MIXED LEAVES, CITRUS, DUKKAH, AVOCADO *and* COCONUT DRESSING (GF)

23

YELLOW FIN TUNA SASHIMI

AVOCADO, GREEN PAPAYA, BROWN RICE, SRIRACHA MAYO *and* MACADAMIA (GF/DF)

25

TERIYAKI CHICKEN

SOBA NOODLES, CURED EGG YOLK, WAKAME SALAD, GRILLED BROCCOLINI *and* PICKLED GINGER

24

SMALL BITES

BAKED CAMEMBERT

SEASONAL HONEY, WALNUTS AND ROSEMARY *with* TOASTED SOURDOUGH (V)

14

HOUSE-MADE SOUP OF THE DAY

with TOASTED SOURDOUGH

16

CRISPY SQUID

SRIRACHA AIOLI, LEMON WEDGE *and* FRESH CHILLI

22

LUNCH

FROM 12 - 3PM

BURGERS & SANDWICHES

All served on a milk bun with French fries

THE FARMHOUSE BURGER

HOUSE-MADE VEGETARIAN PATTY, SMOKED CHEDDAR, SMOKED LABNEH, CRISPY FRIED KALE AND BEETROOT *with* MISO MAYO (V)

23

NYC CHEESEBURGER

ANGUS BEEF, CARAMELISED ONION, HOUSE KETCHUP, MUSTARD, AIOLI *and* DILL PICKLES

21

BEER BATTERED FISH BURGER

WILD CAUGHT FLAT HEAD, FENNEL, APPLE, RADISH SLAW *and* HOUSE TARTARE

24

KOJI FRIED CHICKEN BURGER

SHIO KOJI CHICKEN, ASIAN SLAW *with* KIMCHI MAYO

20

BL REUBEN

CORNED SILVERSIDE, SAUERKRAUT, DILL PICKLES *and* MUSTARD

18

MAINS

SPAGHETTINI ALLA 'VEG' PUTTANESCA

SUN-DRIED TOMATO PESTO, BLACK OLIVES, CAPERS *and* SALTED RICOTTA (V)

23

PRAWN TAGLIATELLE

BROCCOLINI, CREAMED LEEK, SPINACH *and* PEAS

26

RIGATONI RAGU

BRAISED VEAL OSSO BUCO *with* A CRISP SAGE CRUMB

27

GRILLED PUMPKIN

TAHINI, COCONUT YOGHURT, DUKKAH, POMEGRANATE *and* SAGE CRISPS (V/VE/DF)

23

MARKET FISH

BABY FENNEL, CHERRY TOMATO, CREME FRAICHE *and* SALSA VERDE (GF)

33

PORK COTOLETTA

CABBAGE & APPLE SLAW, KIMCHI MAYO *with* FRESH LEMON

29

BROOKLYN VALLEY SIRLOIN

POTATO AND CELERIAC GRATIN, CREAMED LEEKS, POTATO *and* FRESH HORSERADISH (GF)

36

LAMB RUMP

CURRIED CARROTS, PEARL BARLEY, CRISPY PARSNIPS, ROASTED WALNUTS *and* SMOKED LABNEH

29

SIDES

BABY GEM 11
Truffle, yoghurt dressing with fresh peas and seeds (V/GF)

CHARRED BROCCOLINI 13
Creme fraiche and roasted cashew nuts (V/GF)

ROAST CAULIFLOWER 13
Coconut, curry leaves and mustard seed dressing (GF)

FRIED BRUSSELS SPROUTS 10
Lentils and vincotto (V/DF)

SHOESTRING FRIES 8
Rosemary and leek onion salt (GF)

TO FINISH

CHEESE BOARD

2 CHEESES 18
3 CHEESES 25
Crumbly cheddar, blue vein and/or Camembert with homemade chutney, muscatel grapes, crackers and apple

AFFOGATO

VANILLA BEAN ICE CREAM, AMARETTO, ESPRESSO

13