



LUNCH

till 3pm

BURGERS & CO

Prime beef burger, beer mustard, sauerkraut, pickles, Swiss cheese, aioli, housemade Brezel bun & fermented fries	19
Pulled lamb burger, tzatziki, red onion, tomato, cos & fermented fries	22
Korean-style fried chicken, housemade kimchi, daikon pickles in steamed bun & fermented fries	21
Black bean, rice & flaxseed burger, swiss cheese, soy aioli, roast Portobello mushroom & fermented fries (V, VGN option)	19
House smoked bacon sandwich, rocket, kale, cabbage & fennel slaw, aioli, seeded bun Add fries +4	11
Hotdog – Kielbasa sausage, pickles, sauerkraut & mustard in a Brezel roll Add fries +4	13

SALADS

House cold smoked salmon, asparagus, broccoli, pickled red radish, whitloof salad (DF, GF)	17
Cold smoked albacore tuna, freekeh tabbouleh, grilled lemon (DF)	17
Glow bowl: raw radish, carrot, cauliflower, spouts, sauerkraut, red rice, pumpkin seeds (VGN, DF, GF option)	15

CHARCUTERIE

Coppa: Italian cured dried beef collar 18 months (50g)	13
Housemade porchetta: thinly sliced pork loin & belly rolled with herbs, garlic & fennel seeds (80g)	15
Bresaola: air-dried beef topside flavoured with red wine (50g)	14
Fromage de tête: pork brawn terrine	14
Pork, chicken liver & pistachio terrine, Dijon mustard, baby gherkins	14
Sopressa: salami, mild (50g)	13

All served with spelt lavosh and homemade pickles