

dinner...

Currently Friday & Saturday from 5pm

small plates/starters

- olives (V/VGN/GF) 4.25
- house sourdough, oil & vinegar (V/VGN/GFo) 5
- murat du carta (Mr Olive Oil) 1st press extra virgin olive oil & AK cola balsamic
- mushroom & smoked paprika soup - bread & butter (V/VGN/GFo) 6.95
- marinated anchovies, olive oil (GF) 4
- chickpea houmous, pita bread (V/VGN/GFo) 6
- tomato bread (V/VGN/GFo) 5
- garlic rubbed toasted ciabatta, tomatoes, olive oil, maldon salt flakes
- AK lettuce wedge (GFo) 7.5
- blue cheese sauce, crispy onions, herbs, smoked bacon, pickled radish
- crispy fried calamari, smoked paprika aioli, lemon, green herbs 8
- padron peppers chili, lime & maple dressing, maldon salt flakes (V/VGNo*/GFo*) 6
- AK chicken wings - baked n fried 7
- spicy buffalo with blue cheese dip | sweet soy, ginger & sesame | chip shop salt & pepper
- smoked cheddar & jalapeño arancini, tomato jam (v) 7.5

larger plates/mains

- tagliatelle & courgette (V/VGNo*) 12.5
- fried courgette, green peas, garden herbs butter*, levante hard cheese*, pasta
- fried Korean pork, crispy potato, gochujang mayo 12
- steak onglet *served medium-rare* (GF*/N) 18
- 8oz onglet, romesco sauce, roasted broccoli, watercress dressing, house chips*
- watermelon & feta (V/GF) 10
- pickled carrot, red cherries, cola balsamic vinegar, rocket, radish
- falafel burger (V/GFo*/VGN*) 12.5
- spiced chickpea patty, rocket, tomato & chilli jam, pita bread*, pickled carrot, chips*
- mackerel niçoise (GF) 15
- green beans, new potatoes, anchovy aioli, grilled mackerel fillet, black olives, green leaf
- braised beef shin lasagne - *4th generation recipe* 14.95
- beef shin, slow braised in tomato ragu, layered with pasta, white sauce & cheese
- vegetarian lasagne (v) 12.95
- our house tomato ragu layered with white sauce, pasta & cheese
- spiced chicken burger (GFo) 16.5
- soured cream & lettuce, crispy onions*, monterey jack cheese, brioche roll, slaw, house chips*
- meatball 9.5
- jakes braised meatball & tomato ragu, garlic bread, cheese

sides

- AK chips (VGN*) 3.95
- sweet potato fries (VGN*/GFo) 5.45
- garlic bread (v) 4.95
- leaf salad (V/VGN/GF) tomato, cucumber, house vinaigrette 6

desserts/sweets/pudding

- lemon panna cotta, lemon curd, ginger crunch 6.5
- vegan chocolate, peanut butter & caramel mousse (VGN/V/N) 7
- chocolate chip & orange brownie, candied orange, crème fraiche (v) 7.5
- affogato double espresso, vanilla ice cream, licor 43 caramel liqueur (VGNo/GF) 7.75