



LUNCH

MONDAY – FRIDAY 11AM – 2PM

HAPPY HOUR “POWER LUNCH”
\$6 WINES, WELLS, BEERS AND “MARTINS MULES” EVERYDAY

SCOTCH EGGS (3) FRIED SAUSAGE WRAPPED QUAIL EGGS	9
SIMPLE SALAD MIXED LETTUCES, PUMPKIN SEEDS, PRESERVED MEYER LEMON VINAIGRETTE	12
SPRING HARVEST SALAD SPRING PEAS, ASPARAGUS, FRISEE, SUNFLOWER SEEDS, LEMON VINAIGRETTE, RICOTTA SPUMA	14
GRILLED PRAWNS SALAD ALEPPO CHILLI, LITTLE GEMS, FARO HEARTS OF PALM, AVOCADO DRESSING	18
CITRUS POACHED CHICKEN SALAD GRILLED LITTLE GEMS, GRANA PADANO, MARBLE POTATOES, WHITE ANCHOVY DRESSING	19
FRIED CHICKEN SANDWICH CIABBATA ROLL, KOHLRABI SLAW, AGAVE MAYONNAISE, CRISPY ONIONS, FRIES	18
SHORT RIB SANDWICH BEEF SHORT RIBS, CIABBATA ROLL, KIMCHI MAYO, BREAD AND BUTTER PICKLES, ARUGULA, FETA	18
LAMB BURGER MINCE MAYONNAISE, PICKLED FENNEL, ARUGULA, HOUSE MADE WHOLE WHEAT BUN, FRIES	18
BEEF BURGER ONION BACON CONFIT, LETTUCE, PICKLE, HOUSE MADE WHOLE WHEAT BUN, FRIES	17
GNOCCHI MUSHROOM VELOUTE, ENGLISH PEAS	15
PORK BELLY TOAST 36HR PORK BELLY, PAIN DE MIE, FIG GASTRIQUE, RAREBIT, SOFT POACHED EGG	16
FISH AND CHIPS PACIFIC COD, TANDOORI FRENCH FRIES, CELERY ROOT TARTAR SAUCE, SWEET AND SOUR MALT SAUCE	19
MAC & CHEESE WITH BACON BREADCRUMBS	11
HOUSE MADE CHARCUTERIE & ARTISINAL CHEESE ASK YOUR SERVER FOR DETAILS	A/Q

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS