

SMALL PLATES

Beetroot Consomme with crispy tofu (5) or spiced pork balls (6)

Jerk Chicken Wings with Saison slaw and buttered corn on the cob - 6.5

Sesame prawn tacos with crispy greens and home made sweet chilli jam - 6

Coffee seared flat iron steak, chilli & chocolate jus, and beetroot puree - 7

Trio of cheese & IPA rarebit with smoked tomato & red onion chutney and watercress - 5.5

MAINS

Lager & lime battered haddock, sweet potato fries, wasabi mushy peas, coconut nd coriander emulsion 13

Crispy pork belly, potato fondant, cider creamed leeks, blackberry & apple jus - 13

9oz flat iron steak with smoked paprika & garlic potatoes and wild mushrooms - 14.5 Served with peppercorn sauce or truffle oil & parsley butter

Veggie special of the day - please ask your server.

BURGERS

All served on brioche bun with house frites & Saison slaw.
Upgrade to sweet potato fries (1) or upgrade to parmesan & trffle oil or Poutine (1.5)

Saison Burger - 6oz signature beef patty*, smoked streaky bacon, sliced cheddar cheese gherkins, red onion, beef tomato and shredded gem with bangin' burger sauce - 12.5

Buttermilk jerk chicken burger with saison slaw and gem leaf - 12

Panko peppered goats cheese, grilled flat mushroom, rocket, smoked tomato & red onion chutney (v) - 10.5

Crispy tofu, roasted red peppers, spinach, beef toamto, amoked aubergine and house ketchup (v)- 10.5

Burger of the day - please ask your server.

SALADS

Salt baked beetroot carpaccio, rocket & watercress, peppered panko goats cheese, smoked tomato and red onion chutney - 10

Smoked salmon, mixed leaf, beef tomato, herb croutons, olive tapenade and lemon & herb oil - 11

SIDES

Matchstick frites - 2.5
add Parmesan & truffle oil or upgrade to Poutine 1.5
Sweet potato fries - 3
Spiced bubble & squeak - 3.5
Sautéed greens with herb butter & toasted nuts - 4
Side salad with house dressing - 3

Please ask to see our weekly dessert board!