

THE GOLDEN GNOME

Morsels

Tavern Nuts - Roasted & spiced mixed nuts \$9 *Vegan, Gluten-free*

Hop-Salted Rustic Wedges with green aioli & Bloody Mary ketchup \$12 *Vegan, Gluten-free*

Beer-Battered Fries, green aioli & Bloody Mary ketchup \$12

Lochathah Bites - Beer-battered fish bites with kombu tartare sauce \$14

Shambling Mound - Charred broccoli with green ranch dressing, toasted seeds \$14 *Vegan, Gluten-free*

Arabellan Cheese Croquettes - Three cheese croquettes with Flemish Floopie fig jam \$15 *Vegetarian*

Fire-Dragon Nuggets - Spicy tofu nuggets with fire-dragon chilli-black vinegar dipping sauce \$15 *Vegan*

Dragonborn Loadies - Fire Dragon Chilli sauce, bacon bits, green ranch dressing, ale-cheese sauce, onion straw, herbs \$18 *Vegan option available*

Sin-Eater Beer Cheese Fondue - Beer cheese, black olive pizza bread \$17 *Vegetarian*

Grub

Gluten-free burger buns +\$2

Garden Gnome Salad - Salad greens, charred broccoli, mushrooms, sprouts, crispy kale, balsamic reduction & green ranch dressing AND chilli-marinated chicken [*Gluten-free*] OR tofu nuggets [*Vegan*] \$25

Wild Venison 'Pie' - Perpetual venison stew, flaky pastry disc, ale gravy & mash \$25

Proper Fish & Chips - Beer-battered market fish, hop-salted rustic fries, bloody mary ketchup, mushy peas & malt vinegar \$25

Bard-BQ Cheeseburger - Smash patty, Whiskey BBQ sauce, cheddar, green aioli, pickles, red onion, beer-battered fries aioli \$23 *Add bacon +\$3*

Treant - Vegan 'beef' patty, whisky BBQ sauce, vegan cheese, green aioli, pickles, red onion & beer-battered fries & aioli \$24 *Add facon +\$3*

The Wizard's Fowl - Spiced fried chicken, cheddar cheese, wild bacon, balsamic reduction, ale caramelised onions, green aioli w& beer-battered fries & aioli \$26

Triton Burger - Beer-battered market fish, kombu tartare sauce, lettuce, red slaw, pickles, red onion with beer-battered fries & aioli \$25

Platters

Golden Gnome Platter Omni - Meats, washed rind cheese, nuts, black olive pizza bread & dips **Reg \$31/Lrg \$52**

Vege - Tofu nuggets, charred broccoli, Sin Eater beer cheese, nuts, black olive pizza bread & dips **Reg \$31/Lrg \$52** *Vegan on request*

Paladin Pies

[Pizza]

Gluten-free base +\$3

Bloody Margaret May Bloody Mary pomodoro sauce, basil & buffalo mozzarella \$22 *Vegan on request*

Hobgoblin - Garlic bianca base, crispy kale, charred broccoli, green chilli sauce, black olive crumble & mozzarella \$24 *Vegetarian*

Myconid - Truffle-mushroom puree, wild mushrooms, vegan cheeses, rocket & truffle oil \$25 *Vegan*

Demogorgon - Braised venison, bacon & pepperoni, red onion, chilli oil, mozzarella & Bloody Mary Pomodoro sauce \$26

Harpy - Chilli-marinated chicken, washed rind cheese, Flemish Floopie fig jam, balsamic reduction, caramelised onions, rocket, mozzarella & Bloody Mary Pomodoro sauce \$26

Sweets

Sticky Toffee Pudding, walnut crumble & Iron Sands Stout butterscotch sauce & Wooden Spoon salted vanilla icecream \$14

Wooden Spoon Double Dutch Ice Cream Sandwich - Salted vanilla ice cream between two chocolate cookies \$12 *Gluten-free*