



## LUNCH

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**Mon-Fri: midday to close**

**Saturday and Sunday: 2pm to close**

Nocellara Olives	3.5
Spiced Nuts	2.5
Truffled Brie with rosemary honey served with crackers	7.0
Bresaola (air dried beef) and cornichons with Dusty Knuckle sourdough toast	6.5
Soup of the Day with sourdough croutons	5.5

***For our daily changing lunch offering  
please see the counter or ask the team***

## HOUSE CLASSICS

Panzers Salt Beef Sandwich on rye, with English mustard and pickles	9.5
House Burger, caramelised onions and Emmental on brioche. Served with rosemary fries, house ketchup, and a pickle	11.9
Panzer's Smoked Salmon, served with a toasted bagel, cream cheese and pickles	9.5
Wild Mushroom cheddar and pecorino toastie served with a soft herbs salad, pickled red onions, shallots and pickled walnut ketchup	8.9
Oven Roasted Hispi cabbage, Israeli couscous, roasted cherry tomatoes, with yoghurt and garlic dressing	8.5
Rosemary fries	4.0



## WINES

### Whites

125ml/75cl

**Iona Sauvignon Blanc** 4.30/23.00  
Long, beautifully balanced with soft acidity and creaminess. (Elgin, South Africa)

**Casa Silva Sauvignon Gris** 4.90/25.00  
A lovely blend of fresh, herbal and citrus fruit expression, with succulence and breadth that make it flow seamlessly across the palate.

**Jean Durup Chablis Premier Cru** 5.50/30.00  
This elegantly structured Chablis has a fresh acidity & fruit aroma. (Burgundy, France)

### Reds

**Grace Bridge Pinot Noir** 3.95/22.50  
This has real depth & character with dark fruit and spice. (California, USA)

**Produttori di Manduria Lirica Primitivo** 4.20/ 23.00  
This is a classically styled, medium-bodied and supple southern Italian red made from the Primitivo grape variety. It has delicious notes of ripe dark fruits, sweet spices, liquorice and subtle toasty oak.

**Château Lamothe Cissac** 4.95/28.50  
This has real depth & character with dark fruit and spice. (Bordeaux, France)

### Rosé & Sparkling

**Domaine Montrose Prestige** 4.30/25.50  
Silky and penetrating with redcurrant, raspberry & blood orange flavours.

**Chêne Bleu Rosé** 5.50/33.00  
A nose of citrus

**Mabis Biscardo Prosecco Spumante Millesimato** 4.50/19.95  
This prosecco is elegant, delicate and aromatic with hints of apples and honeysuckle. Very easy to enjoy as an aperitif or paired with a fish course

### Cocktails

**Aperol Spritz** 7.15

**Mimosa** 5.50

**Hayman's G & T** 8.00