



entrée

poached hapuku, carrot escabeche, dill emulsion

garden peas and shoots, almond milk blancmange, herb oil

salt baked beetroots, whipped ricotta, apple and pickled black walnuts

grilled asparagus and confit chicken oysters, hay hollandaise

mains

grilled dory, leek and potato sauce, baby leeks

roast chicken, broad beans and peas, bread sauce, jus gras

spring vegetable risotto, poached quail eggs, herb salad

royal mail lamb, carrot and hemp purée, carrot top oil

dessert

doughnut filled with lemon curd and sweet woodruff ice cream

dark chocolate mousse with passionfruit sorbet

apple frangipane sponge with caramel ice cream

vanilla ice cream with rhubarb jelly

our food – seasonal and sustainable

the royal mail kitchen garden, 2 acres of garden lovingly nurtured using organic principles, fuels the menus here and at wickens at royal mail hotel. royal mail farms provide our exceptional quality lamb and beef, processed on-farm to the highest welfare standards.



tap beer

carlton draught	7/11
great northern	7/11
moon dog lager	8/12
prickly moses spotted ale	8/12
sow & piglets kölsch	8/12

bottled beer

	9 each
cricketers arms lager	
prickly moses red ale	
white rabbit white ale	
coldstream hills pilsner	
moon dog pale ale	
mornington brown	
furphy refreshing ale	

cocktails

passionfruit marigold <i>gin, elderflower</i>	22 each
lavender citrus <i>vodka, chartreuse</i>	
grapefruit <i>tequila, cointreau</i>	
royal negroni <i>gin, royal mail vermouth, red okar</i>	
gin of the month	16 each

sparkling & champagne

n.v. pizzini, <i>prosecco</i>	12/48
n.v. louis roederer, <i>chardonnay/pinot</i>	28/145
2017 blue pyrenees <i>chardonnay/pinot</i>	13/60

rosé

2020 best's, <i>pinot noir</i>	10/48
n.v. pitchfork, <i>moscato</i>	10/48

white wine

2020 basalt, <i>riesling</i>	12/68
2020 mt. langi 'billi billi' <i>pinot gris</i>	10/49
2020 blue pyrenees estate, <i>sauvignon blanc</i>	10/49
2018 mountainside, <i>viognier</i>	12/68
2018 valentino, <i>fiano</i>	13/60
2015 glenlofty, <i>marsanne roussanne</i>	12/55
2019 best's, <i>chardonnay</i>	10/49
2018 pierrepont, <i>chardonnay</i>	13/62

red wine

2019 montara, <i>pinot noir</i>	13/58
2019 dogrock, <i>grenache</i>	13/60
2014 brondien, <i>mondeuse</i>	10/49
2017 crawford river, <i>cabernets</i>	13/60
2019 matriarch and rogue, <i>nero d'avola</i>	13/58
2020 fratin brothers, <i>sangiovese</i>	11/48
2014 domaine des accolles 'chappelle' <i>grenache blend</i>	11/49
2019 mitchell harris <i>cabernet sauvignon</i>	12/55
2018 best's 'bin 1' <i>shiraz</i>	11/49

sweet wine

2019 pierrepont lacey, <i>dessert pinot gris</i>	16/80
2015 yalumba, <i>viognier</i>	16/80
n.v. wynns, <i>pedro ximenez</i>	22/110