

STARTERS

TRUFFLE CRÈME BRÛLÉE18 Pickled Shimeji Mushroom Custard, Sourdough	BEEF TARTARE24 Lovage Aioli, Wasabi, Naturtium Vinegar
SALT COD CROQUETTES15 Spiced Aioli	LITTLE GEM SALAD18 Buttermilk Ranch, Avocado, Puffed Rice, Pickled Fennel, Dill
STICKY BRUSSEL SPROUTS14 Cherry Gastrique, Togarashi, Anaheim Peppers	AUTUMN WEDGE SALAD24 Mulled Poached Pear, Pecan Bavaois, Treviso, Castlefranco Radicchio, Bleu Benedictine, Arare
MUSHROOM SOUP14 Truffle, Caraway Crème Fraîche, Sourdough	

LUNCH

BUTTERNUT SQUASH RISOTTO26 Brown Butter, Fried Sage, Pepitas, Mascarpone	
AVOCADO TOAST21 Dukkah Spice, Feta, Pomegranate, Poached Egg, Salad	
OMELETTE FORESTIERE23 Wild Mushroom, Spinach, 2 yr Comté, Salad, Breakfast Potato	
SHAKSHUKA22 Baked Eggs, Labne, Feta, Za'tar, Sourdough Add Merguez Sausage8	
CROQUE MADAME26 Jambon de Paris, Gruyère Cheese, Red Pepper Relish, Mornay, Sunny Side Egg, Frites, Salad	
CHICKEN FRICASSE30 White Wine Cream Sauce, Fried Hen Of The Woods Mushrooms, Spinach, Pickled Currants	
SALMON VADOUVAN30 Chickpea, Romanesco, Tamarind, Cilantro, Vadouvan Curry	
CLAM NDUJA BUCATINI30 Manilla Clam, Nduja Bolognese, White Wine, Gremolata	
SMASH BURGER22 Applewood Smoked Cheddar, Secret Sauce, Pickles, Frites	
SHORT RIB BOURGUIGNON34 Rosemary Polenta, Confit Shallot, Collard Greens, Heirloom Carrots	

FOR THE TABLE

BREAD BOARD13 Confit Garlic, Honey Butter	
CERIGNOLA OLIVES9	
PICKLE PLATE9	
SIX OYSTERS24	
CHEESE PLATE One Cheese 10 Three Cheese24 Five Cheese36	
CHARCUTERIE PLATE32	
FRITES9	

DESSERT

MADELEINES9 Lavender Lemon Curd	
CARAMEL TONKA TART11	
CARAMELISED PEAR TART12 Hazelnut Frangipane, Vanilla Ice Cream, Pear Caramel	