

STARTERS

BABY KALE & SWEET POTATO SALAD19 Radicchio, arugula, fried chickpeas, pickled onions, pomegranate and goat cheese	MUSHROOM PÂTÉ DE CAMPAGNE 19 Duck, pork, chicken, pistachio, dry fruit, mushroom jelly. Served with gherkins, grainy mustard and focaccia toast
MUSHROOM TURNOVERS14 Duxelle, puff pastry, Comté custard (3pc)	VEGETABLE CUSTARD18 Parsnip, cauliflower, puffed rice, zucchini ribbons, citrus jelly and focaccia toast
CAST IRON BAKED BRIE 24 Seasonal fruit glaze, honey, thyme, pumpkin seeds crumble. Served with toast	FRENCH ONION SOUP22 Gruyere, calabrese toast

DINNER

DUCK CONFIT38 Warm baby potato salad, fennel, apple, fine herbs, treviso, cranberry jus
BEEF BOURGUIGNON PAPPARDELLE29 Spinach pappardelle, braised beef, mushroom, pearl onion, balsam fir and tarragon butter *Vegetarian option*24 Oyster mushroom, caramelized onion, pickled mushroom, balsam fir and tarragon butter, parmesan
DOUBLE CHEESE SMASH BURGER23 Smoked cheddar, chimichurri mayo, onions, pickles, sesame seed milk bun, fries Add Bacon 4
POTATO WRAPPED HADDOCK38 Spinach haché, caramelized endives, Beurre Blanc, oyster foam, trout roe
STEAK AU POIVRE (for 2-3)68 15 oz dry brined sirloin with spinach haché and creamy green peppercorn sauce. Served with roasted brussel sprouts and fries

FOR THE TABLE

CHEESE CART 24 3 ORIGIN cheeses, pickles, chutney and lavash crackers or gluten-free crackers
WARM OLIVES11
EAST COAST OYSTERS24 Weekly East coast oysters with house mignonette
WEEKLY FOCACCIA8 House made focaccia served with olive oil and balsamic Add Stracciatella 4
CAULIFLOWER & PARSNIP RACLETTE23 Sage butter, ham crumb
CHARRED BRUSSEL SPROUTS16 Chili glaze, pickled red onions, chickpea crumble
STUFFED MINI PUMPKIN24 Lentil, wild rice, dried cranberry, sage, black walnuts, goat cheese

DESSERTS

CRÈME CARAMEL11 Peanut butter whiskey, candied peanut, caramel sauce	MADELEINES 9 Served with lemon curd
TIRAMISU12 Mascarpone cream, espresso, Grand Marnier, Kahlua	MILLE FEUILLE12 Pumpkin spiced pastry cream (crème pâtissière), candied pumpkin, puff pastry

Please inform us of any allergies or dietary requirements

A 20% gratuity may be added to any groups of six people or more.