

SNACKS

Marinated Olives 17 🌱
garlic and rosemary

East Coast Oysters (6pc) 28
house hot sauce, lemon, horseradish

Whipped Ricotta 19
radish crudité's, parsley pistou, rye crisps



Soybean Hummus by Anita Stewart 18 🌱
tomato, sunflower crumb, sesame lavash

APPETIZERS

Chilled Cucumber and Green Grape Soup 23
deep water shrimp, yoghurt, shiso

Farm Greens 22
fennel, sea buckthorn berries, toasted hazelnut, parmesan

Heirloom Beet and Cherry Salad 24 🌱
marinated cherries, toasted cashews, sorrel

Goat Cheese Gnudi 29
thumbelina carrots, walnut vinaigrette

Salmon Torchon 31
sea lettuce, snap pea and strawberry salad,
herbed yoghurt, toasted pistachio

Water Buffalo and Foie Gras Terrine 29
swiss chard, blueberry chutney

MAINS

Pan Seared Pickerel 38
napa cabbage, sweet corn, soft herbs, red chili

Heritage Hen Ballotine 38
maitake, double smoked bacon, swiss chard, peach jus

Seared Albacore Tuna Salad 36
farm vegetable escabeche, watercress aioli, anchovy crumb

Semolina and Rye Strozzapreti 33 🌱
zucchini, heirloom tomato

with 'nduja sausage 37
Lamb Merguez Sandwich 29
lamb patty, cucumber & yoghurt relish, parsley salsa,
Somun bread, mixed greens

Grass-Fed Beef Burger (7oz) 31
cheddar, bacon and young onion jam, farm greens & hand-cut fries

🌱 vegan