

SNACKS

Marinated Olives 17 🌱

garlic and rosemary

East Coast Oysters (6pc) 28

house hot sauce, lemon, horseradish

Whipped Ricotta 19

marinated cucurbits, parsley pistou, rye crisps

Soybean and Eggplant Hummus 18 🌱

sunflower crumb, crudité's, sesame lavash

APPETIZERS

Smoked Bell Pepper Soup 22

labneh, charred corn relish

Farm Greens 22

fennel, sea buckthorn berries, toasted hazelnut, parmesan

Heirloom Tomato and Cucumber Salad 23 🌱

sesame dressing, flax seed crisps

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

new potato pave, roasted brussels, smoked bacon, mushroom jus

Seared Albacore Tuna Salad 36

*soused beets, haricot verts, cherry tomatoes,**baby gem lettuce, XO dressing (contains pork & shellfish)*

Semolina and Rye Strozzapreti 33 🌱

*zucchini, heirloom tomato**with 'nduja sausage 37*

Lamb Merguez Sandwich 29

*lamb patty, stracciatella, marinated cabbage,**parsley salsa, Somun bread*

Grass-Fed Beef Burger (7oz) 31

cheddar, bacon and young onion jam, farm greens & hand-cut fries🌱 *vegan*