

Lunch Menu

LIGHT & EASY

OYSTERS 3.75

fresh shucked with accoutrements

ORGANIC GREENS 18

soft cooked egg, bacon, crème fraîche dressing, roasted garlic, handeck, breadcrumbs

APPLE & BEET SALAD 18

pickled beet, apples, candied walnuts, chèvre, dill shallot vinaigrette

MUSHROOMS ON TOAST 20

toasted sourdough, organic mushrooms, 3 year aged gouda custard, dressed greens

SCALLOP CRUDO 22

verjus dressed scallops, pumpkin seed oil, smoked squash, pickled chilis, radish, puffed rice

BEEF CARPACCIO 21

aged cheddar crisps, pickled apple, brown butter crumble, mustard vinaigrette, caraway

LEEK & TRUFFLE SOUP 20

celery, salted cream, truffle

LARGE PLATES

BRUCE BURGER 28

West Grey beef, aged cheddar, special sauce, shaved onion, fries

FISH & CHIPS 27

beer battered haddock, celeriac remoulade, tartar sauce, watercress, lemon, fries

LEEK FRITTATA 22

eggs, braised leeks, spinach, potato, chèvre, fermented carrot salad

FOGO ISLAND SHRIMP ROLL 30

cold water shrimp, brioche, lemon-garlic butter, organic greens

CHICKEN SANDWICH 28

herb roasted chicken, focaccia, arugula, roasted tomato, aioli, fries

STEAK & FRIES 32

6 oz flatiron steak, demi glaze, fries, aioli, watercress salad

Dessert Menu

PARSNIP CAKE WITH CREAM CHEESE FROSTING 21

parsnip cake, sweet cheese frosting, black raisin gel,
raisin sauce, parsnip chips

APPLE TARTE TATIN WITH BROWN BUTTER ICE CREAM 21

crabapple gel, brown butter gelato, caramel sauce, almond sablé

LEMON PAVLOVA WITH BLUEBERRY LAVENDER GEL 18

lemon curd, meringue, lavender gel, blueberries, black cherry sauce

CHOCOLATE CRÈMEUX WITH GRAND MARNIER ANGLAISE 23

chocolate crèmeux, grand marnier anglaise,
crème fraîche, buckwheat tuile

SEASONAL SORBET 13

LOCAL ARTISANAL CHEESE SELECTION 28

rye lavash, apple chutney

DIGESTIFS

AMARO NONINO 11

CALVADOS 16

DRAMBUIE 15

INNISKILLIN ICEWINE 20

TAWNY PORT 10 YEARS 15

TAWNY PORT 20 YEARS 21