

Lunch Menu

SMALL PLATES

OYSTERS 3.75 each

fresh shucked with accoutrements

TOMATO SALAD 22

organic tomatoes, cucumber, herbs, focaccia crisps, burratini cheese, black garlic vinaigrette

MUSHROOMS ON TOAST 20

toasted sourdough, organic mushrooms, three year old gouda custard, dressed greens

HAMACHI CRUDO 28

hamachi, roasted alder, charred wild leek oil, pickled asparagus, chilies, hazelnut

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 cheese, special sauce, shaved onion, fries

FISH N CHIPS 27

wild caught pickerel, Local ale batter, celeriac remoulade, tartar sauce, dressed greens, lemon, fries

FIDDLEHEAD FRITTATA 22

eggs, pickled fiddleheads, braised leeks, potato, chèvre, preserved carrot salad

SMOKED TROUT FLATBREAD 30

grilled sourdough flatbread, house smoked trout, labneh, pickled onions, lemon honey, basil-mint pesto, dressed greens

PASTURED CHICKEN 28

pressed summer chicken with chanterelles, sweet corn, grilled spinach, tarragon oil

STEAK & FRIES 32

6 oz flatiron steak, demi glaze, fries, aioli, dressed greens

Dessert Menu

CRÈME BRÛLÉE 17

organic local cream, eggs, vanilla, caramelized sugar

RHUBARB 19

rhubarb curd and fool, compressed rhubarb, fennel
gelee, almonds, coriander meringue, toffee

CHOCOLATE TART 19

shortbread, dark chocolate ganache, sherry vinegar
caramel, caramelized white chocolate

PUDDING & CHEESE 36

pouding chômeur, 2005 raw milk organic cheddar,
maple syrup, cracked pepper
sans fromage 16

CHEF'S CHEESE PLATE 21

a single cheese, plated with purpose

CHEF'S SORBET & ICE CREAM 17

Digestifs

AMARO NONINO 11

CALVADOS 16

DRAMBUIE 15

INNISKILLIN ICEWINE 20

TAWNY PORT 10 YEARS 15

TAWNY PORT 20 YEARS 21