

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

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