



TASTING MENU

70

SCALLOP (GF)

carpaccio, olive oil, caper, shallot, citrus, herbs

LETTUCE

green and red lettuce, bacon vinaigrette, peas, herbs, aioli, english muffin

INTERMEZZO

choice of

DUCK CONFIT

sour cherry, corn bread, chicory, jus

or

HALIBUT (GF)

spinach cream, lemon, potato purée, pea shoots

CHOCOLATE (V)

Brownie, chips, ganache, raspberry

IN SUPPORT OF

Sweet Beet Farms

Archway Farms

Five Sigma Farms

Cavendish Game Birds

Spring Ledge Farms

Bell & Goose Cheese Co

Robie Farm

Vernon Family Farm

Dunk's Mushrooms

Brookford Farms

Hackmatack Farms

Three River Farms

Heron Pond Farm

Queen's Greens

STARTERS

CHEESE 20 (V)

lillé, shepsog, bayley hazen blue, raw-milk cheddar, preserves, toast

SCALLOP 20 (GF)

carpaccio, olive oil, caper, shallot, citrus, herbs

SMOKED SALMON 16 (GF)

all blue and gold potatoes, parsnip, parsley dressing

LAMB SHANK 18

feta, peas, sweet red pepper, pickled red onion, coriander

POTATO SOUP 14 (V)

scallion, crème fraiche, olive oil, crumb

LETTUCE 15

green and red lettuce, bacon vinaigrette, peas, herbs, aioli, english muffin

GREENS 15 (V, GF)

mixed greens, radish, herbs, shallot, bayley hazen blue, walnut

MAINS

MONK FISH 28 (GF)

arborio rice, eggplant, pine nut, parsley, onion

BEEF LOAF 26 (V)

sweet peppers, roasted carrots, potato purée

DUCK CONFIT 32

sour cherry, corn bread, chicory, jus

HALIBUT 34 (GF)

spinach cream, lemon, potato purée, pea shoots

PAPPARDELLE 30

braised pork, bell pepper, gremolata, pecorino

BEEF 36 (GF)

rump, gold potato, asparagus, mushroom demi