

t o s t a r t

albacore tuna tartare (*gf. / df.*)

avocado chutney, toasted garlic oil, sesame
citrus ponzu, crispy shallots, coriander, corn chips

warm goat cheese salad (*veg.*)

lamb's ear lettuce, pickled groundcherries
pine nuts, hot honey, rosemary + thyme crostini

pâté de campagne

berkshire pork, pistachio, lardo, green peppercorns
pickles, cressy mustard, grilled sourdough

p.e.i. oysters ½ dz. (*gf. / df.*)

lemon, horseradish, seasonal mignonette
house fermented hot sauce

m a i n s

charcoal grilled sea bream (*gf.*)

spring vegetables, sweet pea purée, mushroom velouté
preserved lemon, pea shoots

wood-fired cauliflower “steak” (*veg.*) / (*vegan optional*)

sauce romesco, grilled treviso, pecorino
fire-toasted almonds, browned butter

duck breast a la plancha (*gf. / df.*)

potato fondant, new carrots, king oyster
rapini purée, orange + thyme jus

t o f i n i s h

pink peppercorn pavlova (*gf.*)

lemon yogurt sorbet, warm berry sauce
ember-roasted black berries, mezcal

espresso crèmeux

dark chocolate, toasted sourdough gelato
burnt merengue, smoked maldon salt

basque cheesecake (*gf.*)

forged rhubarb compote

berry sorbet (*gf. / df.*)

*Special thank you to our farmers & producers, our own Millpond Gardens, Vicki Veggies, Brackens,
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