

## APPETIZERS

Soup of the Day

Please ask your server for details

Grange Salad (V) (GF)

Haven's Greens / Apple / Radish / Simple Vinaigrette

Asparagus Salad (V)

Poached Egg / Radish / Capers / Croutons  
Herb Vinaigrette

Miso-Aquavit Cured Salmon (GF)

Asian Pear / Cucumber / Daikon / Dill / Chives

Potato & Beef Croquettes

Cabbage / Curry Aioli

## MAIN COURSE

Chicken Piccata (GF)

Spinach / Potatoes / Capers / Herb Butter / Lemon

Spaghettini Verde

Bay Scallops / Spinach / Herbs / Lighthall Albert  
(Optional (V) (GF))

Pad Kra Pao (GF)

Spiced Local Beef / Cashew / Rice / Egg / Thai Basil  
(Optional (V) (GF))

Mezzi Rigatoni Bianco

Local Beef Ragù / Peas / Parmesan

Braised Rabbit w/ Cressy Mustard Velouté

Potato Pavé / Leeks / Peas

## DESSERT

Chocolate Ganache Tart

Hazelnut / Sprigglen Maple Syrup

Lighthall Cheese Plate (V)

Granny Smith Apple / Rosé Wine Jelly / Crostini

Spirit of York Citruscello Liqueur

5 Citrus / 2oz / Served Chilled



Available 5pm to 7pm  
3 Course Prix Fixe Dinner | 50  
Add a glass of estate wine | 10

