

27 April 2024

WARM MARINATED OLIVES 9

MUSHROOM SOUP, LEEKS AND TARRAGON 11

FRIED ARTICHOKEs, MEYER LEMON AND CAPER AÏOLI 21

HALIBUT CRUDO, TANGELO, BLUEBERRIES, FENNEL AND HERB OIL 25

STRACCIATELLA, SMOKED DATES, LOCAL HONEY AND TOASTED WALNUTS 20

SPRING LETTUCES, MANDARIN, CARROT, PEPITAS AND BUTTERMILK HERB DRESSING 18

LAMB TARTARE, FAVA BEANS, CARA CARA, KALAMATA OLIVES AND GRILLED BREAD 22

SMOKED TROUT, ASPARAGUS, GRIBICHE, BLOOD ORANGE AND CRISPY QUINOA 25

WARM GOAT CHEESE, PINK LADY APPLE, PECANS AND OLIVE OIL CROSTINI 21

HOUSEMADE SAFFRON RIGATONI, SPRING PEAS, MINT AND RICOTTA SALATA 22

WOOD BAKED GIGANTE BEANS, BREADCRUMBS, OREGANO PESTO AND FETA 17

FLATBREAD OF PORCHETTA, ARROWHEAD CABBAGE AND SPRING ONION SALSA VERDE 25

MOROCCAN SPICED FRIED CHICKEN AND CHILI HONEY 31

HOUSEMADE TAGLIATELLE, NINE HOUR BOLOGNESE, WILTED GREENS AND PARMESAN 32

WOOD ROASTED VEGETABLE TAGINE, ALMONDS AND PRESERVED MEYER LEMON YOGURT 28

COUNTRY PORK CHOP, ASPARAGUS, POTATOES AND STRAWBERRY MOSTARDA 42

BLACK COD, ROASTED MUSHROOMS, TURNIPS AND SPRING GARLIC BROTH 46

WOOD GRILLED CHEESEBURGER, PICKLED ONIONS AND FRENCH FRIES 28

CAULIFLOWER, HARISSA YOGURT AND HAZELNUT SESAME DUKKAH 14

GRILLED BROCCOLI, LEMON, ANCHOVY AND BREADCRUMBS 12

KENNEBEC FRENCH FRIES AND GREEN GARLIC AÏOLI 10

JOSEY BAKER BREAD AND HOUSE CULTURED BUTTER 8