

7 May 2024

WARM MARINATED OLIVES 9

CHICKEN CONSOMMÉ, SPINACH AND RICOTTA GNUDI 11

FRIED LOCAL ROCKFISH, CALABRIAN CHILI AÏOLI AND LIME 18

DUCK LIVER MOUSSE, TIOGA CHERRIES, FENNEL AND GRILLED BREAD 19

LITTLE GEMS, MANDARIN, CARROT, PEPITAS AND BUTTERMILK HERB DRESSING 18

STRACCIATELLA, SPRING PEAS, BASIL, GREMOLATA AND TOASTED WALNUTS 20

SMOKED TROUT, ASPARAGUS, GRIBICHE, CARA CARA AND CRISPY QUINOA 25

BRAISED LAMB, TABBOULEH, FAVA BEANS AND OLIVE ARTICHOKE TAPENADE 23

WARM GOAT CHEESE, BLUEBERRIES, TANGELO AND OLIVE OIL CROSTINI 21

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

FLATBREAD OF TASSO HAM, ROASTED MUSHROOMS, SPRING ONION AND GRUYÈRE 25

MOROCCAN SPICED FRIED CHICKEN AND CHILI HONEY 31

HOUSEMADE TAGLIATELLE, PANCETTA, ENGLISH PEAS AND RICOTTA SALATA 32

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

COUNTRY PORK CHOP, AYOCOTE NEGRO BEANS, GRILLED AVOCADO AND CABBAGE 42

BRAISED DUCK LEG, BROCCOLINI, ARTICHOKE AND STRAWBERRY MOSTARDA 44

WOOD GRILLED CHEESEBURGER, PICKLED ONIONS AND FRENCH FRIES 28

CAULIFLOWER, HARISSA YOGURT AND HAZELNUT 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