



BRUNCH

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| GRANOLA BOWL (GF)(VE) | \$11 |
| STRAUS YOGURT, SEASONAL JAM, BANANA GRANOLA | |
| FRENCH TOAST(VE) | \$19 |
| SEASONAL JAM, SOFTLY WHIPPED CREAM | |
| HALF ENGLISH | \$20 |
| SOFT-POACHED EGG, POTATO, TOMATO, MUSHROOMS, HOUSE MADE SAUSAGE, BARBARI BREAD | |
| CROQUE MONSIEUR | \$21 |
| RACLETTE, RAREBIT SAUCE, LOWRY ROYAL HAM | |
| BLACK GARLIC GREENS (VE) | \$8 |
| SEASONAL GREENS, BUTTER, BLACK GARLIC | |
| RANCHO GORDO LENTILS (VE) | \$14 |
| GREEN LENTILS, SOFT-POACHED EGG, SHALLOT | |

SMORREBROD (OPEN-FACED SANDWICHES)

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| SMOKED TROUT | \$15 |
| PICKLED RED ONION, REMOULADE | |
| BEANS ON TOAST | \$12 |
| BRITISH-STYLE BAKED BEANS, HERBS | |
| CORONATION EGG (VE) | \$16 |
| CURRIED EGG SALAD, SOFT-BOILED EGG, PICKLED RED ONION, DILL | |
| CONFIT WEISER POTATO & TUNA SALUMI | \$16 |
| PICKLED RED ONION, DILL, AIOLI | |

LUNCH (11 AM - 2:30 PM)

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| WINTER VEGETABLE, CHANTERELLE SOUP | \$17 |
| THE PLOUGHMAN'S SALAD | \$15 |
| RED KURI SQUASH, CARIBOU POTATO, CELERY, APPLE, STILTON CHEESE DRESSING | |
| SCOTCH EGG (20 MINUTES) | \$19 |
| HOUSE MADE SAUSAGE WRAPPED JAMMY EGG, SERVED WITH GREEN SALAD AND MUSHROOM KETCHUP | |
| TURKEY KIEV | \$18 |
| FRIED TURKEY LEG, CELERIAC REMOULADE, HOUSE PICKLES | |
| CONFIT DUCK WITH THOUSAND LAYERS POTATOES | \$28 |
| ROASTED SLOW-COOKED DUCK LEG, SERVED WITH FRIED THINLY SLICED POTATO & TARRAGON | |

ADD ON:

- PORK BELLY \$4
- SOFT POACHED EGG \$3.5
- SIDE OF POTATOES \$9