



BRUNCH

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)

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)

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