



Smaller Plates

Soup of the Day | Smaller 7 | Larger 12
Chef's Daily Inspiration

Lobster Bisque with "Dumplings" | 10
Thai Coconut Curry - Lemongrass -
Ginger - Green Onion

Caesar Salad | Smaller 10 | Larger 15
Charred Baby Gem - Crispy Prosciutto -
Goat Parmesan - Anchovy Vinaigrette
Add Seared Scallops | 12
Add Grilled Chicken Breast | 9

Seasonal Salad | Smaller 10 | Larger 14
Changing daily using local seasonal ingredients
Add Seared Scallops | 12
Add Grilled Chicken Breast | 9

Country Style Pork Paté | 10
Double Smoked Bacon - Onion Chutney -
Pickled Walnut - Brioche Toast

Heirloom Beets | 10
House-made Ricotta - Smoked Olive
Oil Pistou - Charred Treviso

Hand-made Ravioli | 14
Mushroom Duxelle - Boursin -
Buckwheat - Chive

Seared Scallops | 15
Black Pudding - Apple - Celeriac

Mussels with Crusty Bread | 13
1 lb. of mussels with an inspiration flavour changing
daily, ask about today's creation
Add house cut fries | 4

Crispy Cauliflower | 10
Truffle Honey - Black Sesame -
Toasted Sesame

Shellfish Gratin Dip with Crostini | 14
Digby Scallops - Cold Water Shrimp
Spinach - Aged Cheddar & Asiago - Paprika

Head Chef – Christopher Pyne

Larger Plates

Hand-made Thyme Gnocchi | 24
Caramelized Cream – Dragon's Breath Blue Cheese -
Roast Carrot - Charred Leek - Hazelnut

Lobster Tail Risotto | 27
Butternut Squash - Curly Kale - Asiago - Pumpkin Seed -
Crispy Sage

Celeriac "Linguine" | 19
Truffle Beurre Blanc - Wild & Cultivated Mushrooms -
Onion Variations - Goat Cheese Mouseline

Chicken Two Ways | 25
Pan Roasted Breast - Pressed Leg - Lyonnaise Potato -
Carrot - Swiss Chard - Date Jus

Haddock Slow Cooked in Butter | 22
Israeli Couscous - Ratatouille Vinaigrette - Spinach - Red
Pepper Coulis - Crispy Pancetta - Parsley

7oz Beef Tenderloin | 30
Fingerling Potato - Parsnip - Wild & Cultivated
Mushrooms - Shallot - Pickled Horseradish - Béarnaise

Braised Lamb Belly | 28
Smashed Potato - Salt Baked Celeriac - Romanesco -
Smoked Almond - Cumin Jus

Double-Cut Pork Chop | 26
Maple Baked Beans - Roast Apple Relish - Roast
Pumpkin - Calvados Jus

Catch of the Day | Market Price
Chef's daily creation using the market's daily bounty.

Elevated rural dining – rooted in sea and soil.

*We strive to use the best naturally produced ingredients in season,
featuring local wholesome produce, meats, fish and fowl.*