

for the table

salt cod croquettes 9
tartare sauce

artisan sourdough sm 6 lg 9
whipped whey butter

liver mousse + crackling 9
wildflower honey

sea food bar

selection of east coast oysters 4 each
lemon / horseradish / mignonette / house fermented hot sauce

wild patagonian shrimp cocktail ½ dozen 24
marie rose sauce

starters

heirloom beet salad 18
whipped chèvre / citrus + chili vinaigrette
pumpkin seed granola / pickled ginger

hokkaido sea scallop crudo 20
avocado mousse / coconut / lemongrass
mango / kaffir lime / coriander / chili oil

burrata di sofia 29
coppa / toasted pistachio / ember roasted grapes
basil / evoo / warm rosemary focaccia

charred albacore tuna ceviche 22
heart of palm / aji amarillo crema / toasted corn nuts
peruvian pepper berries / lime / coriander / tortillas

wood-fired mushroom salad 19
heritage greens / black truffle vinaigrette
torched gruyère / pickled red onion / vincotto

burgundy escargots 22
garlic butter / mushrooms / parsley

mains

steak + frites 40
grass-fed skirt steak / maître d'hôtel butter

rougié farm duck breast 40
savoy cabbage / whipped potato
cranberry citrus sauce / red wine jus

piri piri chicken supreme 38
grilled escarole / toasted almond / crème fraîche
lime pickled shallots / fines herbes

wood-fired cauliflower "steak" 26
toasted cashew / kimchi sauce / beurre noisette / lemon

norwegian skrei cod 38
citrus braised endive / toasted hazelnut / sorrel
sunchoke puree / sunchoke chips

cheeseburger 24
house-baked milk bun / aged white cheddar / special sauce
dill pickle / iceberg / caramelized onions / french fries

dry-aged steak to share
p.e.i. grass fed beef

please ask your server for more information

on the side

french fries 9
millpond garden garlic aioli

wood-fired belgium endive with ham + cheese 15
gruyere / aged cheddar / mornay sauce

ember-roasted heirloom carrots 13
roasted garlic yogurt / lemon / pistachio dukkah

to finish

banoffee pie 14
banana cream / shaved bitter chocolate
dulce de leche / flor di caña rum

death by chocolate cake 16
dark chocolate mousse / white chocolate hazelnut ganache
candied orange peel / passionfruit coulis / gold leaf

“burnt” basque cheese cake 14
wild blueberry compote

espresso ice cream coupe 14
brownie pieces / espresso caramel

berry sorbet coupe 14
chocolate cookie



dessert wine (2oz)

sweet vermouth 11
frederic brouca, france

miles, 5-year madeira 10

chef menu

put the menu away and let us take care of the details
4-course family style menu that includes
some of our favourite snacks + apps + mains + desserts

95 pp

add seafood course 19 pp

participation of the whole table required