

MENU

Bar Bites

BLANBROOK'S FARM BISON BURGER **29**

with Lean Ground Chuck, Whipped Foie Gras, Crispy Pork Belly, Triple Cream Brie, Tarragon Aioli, Blackberry Marmalade & Toasted Milk Bun

OXTAIL & BONE MARROW CROQUETTE **22**

with Goats Curd Custard & Dried Espelette

WARM PRETZELS **19**

with Smoked Obatzda & Pickled Mustard

SHRIMP ROLLS **29**

with Buttered Toasts, Celery & Chicken Salt Chips

Small Plates

SEARED DIGBY SCALLOP **29**

with XO Vermouth, Wild Shrimp & Smoked Mussels

LEEK & TRUFFLE SOUP **20**

with Celery, Salted Cream & Fresh Summer Truffle

ROMAINE HEART CEASAR **23**

with Creamy Garlic Dressing, Smoked Bacon, Sourdough & Shaved Grana Padano

FOIE GRAS & CHICKEN LIVER PARFAIT **25**

with Macerated Strawberries, Paradise Seeds & Toasted Pain Au Lait

Large Plates

PAN SEARED NORWEGIAN COD **48**

with Sweet Corn Fricassee, Belly Croquette & Mussel Vin Jaune

ROASTED BERKSHIRE PORK **39**

Perth Farm's Loin & Belly with Ontario Rhubarb & Piquant Mustard Jus

WILD PRAWN AGNOLOTTI **41**

with Pecorino Crema, Spring Peas & Shaved Almonds

ROASTED ROUGIE FARMS DUCK BREAST **43**

with Bitter Spring Greens, Creamed Alliums & Lingonberry Jus

From The Grill

AAA AGED BEEF STRIPLOIN 10OZ **55**

AAA AGED BEEF STRIPLOIN 22OZ **95**

USDA PRIME BEEF RIB EYE 6OZ **53**

USDA PRIME BEEF RIB EYE 10OZ **69**

JAPANESE A5 WAGYU TENDERLOIN 7 OZ **149**

(Choice Of Sides & Sauce To Accompany)

POMME FRITES, POTATO BUTTER OR GARDEN GREENS

BÉARNAISE SAUCE, BORDELAISE JUS OR PEPPERCORN & BRANDY VELOUTÉ

For The Table

POMME FRITES **18**

with Chicken Salt & Truffle Aioli

POTATO BUTTER FONDANT **18**

with Brown Butter

DRESSED ROOTS SALAD **16**

with Shallot Vinaigrette & Toasted Seeds

LOADED POTATO SKILLET **22**

with Scalloped Yukon Golds, Asiago Cream & Smoked Bacon

CRISPY BRUSSEL SPROUTS **19**

with Creamy Sesame Dressing, Crushed Peanuts & Fresh Chili

NOVA SCOTIAN LOBSTER THERMIDOR **65**

with Tarragon Butter & Baked Gremolata