



Soup & Salad

Split Pea & Mint, Smoked Bacon 5 / bowl 9

Spring Wedge, Sweet Rhubarb, Carrot & Radish, Bleu, Pistachios, Green Goddess 12

Butter Lettuce & Strawberry, Goat Cheese, Marcona Almonds, Radish, Black Sesame
Strawberry Lavender Vinaigrette 13

Panzanella Salad, Marinated Chick Pea & Artichoke, Spinach, Asparagus, Grana Padano
Herb Pesto, Italian Speck & Herb Pesto, Sundried Tomato Vinaigrette 14

Cheese & Charcuterie 5/selection

Small Plates

Warm, Savory Gougeres, Baked with Herbs & Gruyere Cheese, Ramp Butter 7

Confit Bravas Potatoes, Spicy Preserved Tomato, Spring Onion, Manchego, Paprika Cream 12

Ramp Carbonara with Tagliatelle, Peas & Bacon, Grana Padano 16

Hummus with Roasted & Crispy Artichoke, Roasted Carrot, Baby Eggplant, Pine Nuts, Mint 11

Confit Leg of Duck, Morel Mushroom, Charred Cipollini Onion, Peas, Duck Jus 18

Chicken Liver Mousse, Candied Strawberry & Radish, Balsamic Reduction, Sorrel 9

Steamed Mussels in White Wine & Sambuca Broth, Whole Grain Mustard, Pancetta & Tarragon 15

Entrees

Duck Ragu, Pappardelle, Spring Peas, Grana Padano 27

Chicken Ballotine with Spinach, Bacon & Peas, Sautéed Greens, Whipped Chive Buttermilk 28

Seared Black Pearl Salmon, Fried Enoki Mushrooms, Mushy Peas, Radish, Strawberry & Sorrel 29

Free-Range New Zealand Lamb Rack, Mint Sauce, Charred Broccoli Rabe
Crispy Artichokes, Fava Beans, Lemon 35

Brisket Burger, Bacon & Gruyere, Butter Lettuce & Ramp Aioli 17

Handmade Gnocchi, Spring Greens, Ramp Butter, Peas, Fava Beans, White Wine & Grana Padana 26

Roasted Holland Eggplant, Basmati Rice with Lentils, Apricot, Fried Onion, Pine Nuts, Yogurt, Mint Yogurtt 25

