



LEEEKS VINAIGRETTE

Caper, anchovy vinaigrette, chopped egg

CARAMELISED BACON JAM & PUMPKIN

Onions, garlic, thyme, sherry vinegar, smoked paprika

MARINATED BEETS W/ GOAT'S CHEESE

Pumpkin Seeds, Olive Oil

CLAM MOUCLADE

Spices, cream, lime

COTRIADE

Brittany fish stew. Halibut, leeks, white wine, cream, fish stock, dill

BRAISED CABBAGE w/ DUCK FAT GRANOLA

Juniper, apple, toasted almond, oats

79++ PER PERSON FREE-FLOW BRUNCH TROLLEY

39.50++ KIDS UNDER 12

FRI 12PM | SAT & SUN 11AM & 1.30PM

BOOK NOW

DUCK FAT ROASTED POTATOES

Rosemary, garlic

DUCK LEG CONFIT w/ SAUCE BIGARADE

Citrus sauce, wilted spinach

PETITE SALÉ WITH LENTILS

Smoked pork belly, Puy lentil stew

VENISON PIE

Braised venison, red wine, mushrooms, onions

GRAPE HARVEST CAKE OLIVE OIL

Mulled wine reduction

CITRON TART

Chantilly cream

THE SNOW CONE BAR

Listen for the sound of the bell!