

# Sunday Lunch Menu

"Farm-to-Table Cuisine"

## Starters

Daily Soup

-14-

Fish Cake with a "Linc Farms" Poached Free Range Egg

Seabuckthorn Tartar Sauce

-18-

Local Salad Greens with Winter Apple & Wild Honey

Chili Lime Vinaigrette, Toasted Sunflower Seeds

-14-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream & Toast

-16-

"Pingue's" Aged 24 Month Prosciutto with "Monforte" Toscano

Preserved Lemon, Niagara Balsamic Reduction

-18-

## Mains

Eggs Benedict on an English Muffin with Poached Free Range Eggs

"Cumbrae Farms" Pork Belly & Lemon Hollandaise

*Served with Simple Salad*

-20-

Steak Frites with "VG Meats" Bavette Steak (*served medium-rare*) with Rosemary Frites

Fried Egg & Salsa Verde

-26-

Housemade Goats Cheese Agnolotti with Roasted Butternut Squash

Chorizo, Squash Purée

-22-

Seared North Atlantic Mackerel with a Poached Egg

Dauphinoise Potato, Braised Leeks, Charred Lemon Vinaigrette

-22-

East Coast Lobster "Club" on Duck Fat Fried Bread

Whipped Goat Cheese, Smoked Bacon. *Served with Simple Salad*

-27-

Sunday Roast with all the Trimmings

-28-

## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of Housemade & Local Charcuterie with Condiments

-26-

*Please inform your server of any dietary restrictions or allergies  
A discretionary gratuity of 18% will be added to tables of six or more guests  
Vegetarian & Vegan options available*