



Lunch Menu

Starters

Daily Soup

-16-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread

-21-

Pingue's 24 Month Aged Prosciutto, Bosc Pear, Lemon Aioli, Arugula, Pecorino

-23-

Local Salad Greens, Banyuls Vinaigrette, Walnuts & Blue Cheese

-18-

Seared East Coast Scallop, Pork Belly, Sweet Corn Succotash, Chorizo Vinaigrette

-28-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

Main Course

Tagliatelle, Autumn Mushrooms, Tarragon Cream, Poached Egg, Pecorino

-29-

Slow Braised Lamb Shank, Smoked Cheddar Polenta, Mint Gremolata

-38-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese

-42-

Beef Tenderloin, Truffle Potato Purée, Crispy Shallots, Sauce Bordelaise

-50-

Pan Seared Atlantic Mackerel Fillet, Fingerling Potato Salad, Fennel & Citrus Slaw

-28-

Dessert

Apple Crumble Tart with Buttermilk Ice Cream

-14-

Dark Chocolate Cremeux, Blackberry Sorbet, Preserved Blackberries

-14-

Sticky Toffee Pudding, Nutmeg Ice Cream, Date Caramel

-14-

Vegan options available upon request

This menu contains allergens including nuts and shellfish. Please inform your server of any dietary concerns