



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, Cauliflower Purée, Piccalilli

-28-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

Main Course

Tagliatelle, Wild 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 Salmon, Leeks & Clams, Fingerling Potato

-32-

Dessert

Caramel Custard Tart, Vanilla Chantilly, Brown Sugar Tuille

-14-

Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

-14-

Selection of Housemade Sorbets

-12-

Vegan options available upon request

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