

## FOOD

<b>Sourdough bread by Mains</b>   whipped miso butter	5
<b>Fresh oysters</b>   Leche de Tigre and lovage oil	10 / 25
<b>Leek croquets</b>   tarragon aioli, Comte cheese	12
<b>Hamachi tartare</b>   sourdough, horseradish, sour cream and trout roe	14
<b>Chopped rump steak</b>   grilled brioche, ramsons kimchi and bone marrow hollandaise	16
<b>Grilled lettuce</b>   Charmoix cheese sauce, mustard herbs and furikake	16
<b>Asparagus</b>   green and white asparagus, sauce a la Flamande and wild garlic	18
<b>Coal kissed Hamachi</b>   radishes, blood orange ponzu and chives oil	22
<b>Celeriac agnolotti</b>   fresh morel mushrooms, porcini butter sauce and toasted kombu oil	24
<b>Cured fish platter</b>   organic vegetables, rye toast and pickles	26
<b>Pork collar steak</b>   potato puree, baby broccoli, xo sauce and chicken miso stock	32
<b>Baked Cod</b>   broad beans, mussels, buttermilk reduction and green garlic	34
<b>Duck breast</b>   smoked beetroot, black garlic puree, and Swiss chard	36
<b>Bavette</b>   sauce au poivre and gratin frites	36
<b>Dry aged Prime-rib for two</b>   gratin frites, organic lettuce and Bordelaise sauce	102

Good food, seasonal produce, and local suppliers – inspired by the places we’ve been. Nothing fancy, just things we love to cook and eat.