

LUNCH | WINTER 2019  
3 course menu

*first*

grilled VEGETABLE SOUP *with* turnips, kale, beans & sourdough.

SWEET POTATO TOTS *with* parmesan aioli, espelette chile & lemon.

CARROT TOAST *with roasted* carrot, smoked tofu, pistachios, mint & lime.

*second*

the 'FIRE-BIRD' CHICKEN SANDWICH *with* lettuce, tomato, pickle, mayonnaise & fried-onion ranch *served with* chips.

STEAK & AVOCADO SALAD *with roasted* butternut squash, *toasted* sesame, *battered* cashew, cubanelle pepper dressing & basil.

ICELANDIC COD CIOPINNO *with* mussels, *soft* herbs  
& *smoked* brandade toast.

*third*

LEMON SEMIFREDDO *with* olive oil, sable breton, citrus & basil.

CHOCOLATE MALT SUNDAE *with toasted* meringue & caramel sauce.

24 per person

*\*non-inclusive of beverage / tax / gratuity*

*\*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*