

RESTAURANT WEEK - DINNER

FOR THE TABLE

BUTTERMILK BISCUITS

MAITRE'D BUTTER

FIRST | CHOOSE ONE

CASTELFRANCO RADICCHIO

FENNEL, DAIKON, BLUE CHEESE, BREADCRUMBS

BANG ISLAND MUSSELS
FRESH HERBS + CARROT HARISSA BROTH

CHICKPEA PANISSE
SQUASH TAHINA, BROCCOLINI, SUMAC ONIONS

CHICKEN LIVER TERRINE
SMOKED DATES + GRILLED SOURDOUGH

SECOND | CHOOSE ONE

PORK SAUSAGE

CHOUCROUTE, ROASTED APPLES, MUSTARD

HALF CHICKEN
POLENTA, ROASTED MUSHROOMS, BLACK GARLIC JUS

POTATO GNOCCHI Brussels sprouts, crème fraiche, meyer lemon

ROASTED COD
BOK CHOY, NEW POTATO, FENNEL CHOWDER BROTH

CHEESEBURGER
COOPER SHARP CHEESE, B+B PICKLES, SPECIAL SAUCE, HIGH STREET ROLL

DESSERT | CHOOSE ONE
PARIS BREST FOR 2
PANNA COTTA
CHOCOLATE SORBET
FAT CAT CHEESE