



Restaurant Week 2026
Lunch Two Course Menu 25

First Course

choice of

CHEF'S SEASONAL SOUP

spring garnish

NJ GREENS

radish, cucumber, toasted quinoa, house vinaigrette v

Main

choice of

House Made TAGLIATELLE Bolognese

grassfed beef ragù, san marzano, basil, parmigiano

FISH & CHIPS

pickled onion relish, malt vinegar aioli

Add Dessert +6

choice of

FLOURLESS CHOCOLATE CAKE

raspberry compote

BUTTERSCOTCH BUDINO

custard, amaretti crunch, sea salt



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Restaurant Week 2026
Dinner Three Course Menu 45

First Course

choice of

CHICKEN KEFTA

tzatziki, pickled vegetable

ARANCINI

green pea, truffle, parmigiano aioli **v**

Main

choice of

CANNELLONI

wild mushroom, spinach, ricotta, bechamel **v**

BRAISED LAMB

carrot, squash, chickpea, harissa, chermoula

Dessert

choice of

FLOURLESS CHOCOLATE CAKE

raspberry compote

APPLE CRISP

toasted oat, *bent spoon* vegan vanilla ice cream



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