



Lunch

Seasonal Starters

Kabocha Squash Soup ^{vg} 14
Pumpkin seed butter, ancho chilli oil

Burrata ^v 19
Winter citrus, vin cotto, toasted sunflower seeds, pangrattato

Grilled Prawns 21
Aji amarillo emulsion, pane bianca

Warm Carrot Salad ^{vg} 15
Roasted heritage carrots, carrot hummus, carrot top pesto, dukkah

Enhancements

Poached Prawns 14

Seared Chicken Breast 9

Sockeye Salmon 13

Bavette Steak 22

Club Classics

Tomato Soup ^v 10
Chives

Prawn Cocktail 19
Iceberg lettuce, brandied cocktail sauce

Baby Romaine Caesar 15
Pecorino, capers, garlic croutons

Smoked Turkey Club 22
Bacon, tomato, iceberg lettuce, avocado, dijon aioli, multigrain

Burger 22
Smoked scamorza, onion jam, pancetta, arugula, parmesan aioli, brioche
—Add sautéed mushrooms 2½
Vegan burger available upon request

Mains & Sandwiches

Daily Sandwich 19
Chef's daily creation
Choice of salad, soup, or fries

Steak Frites 29
Grilled bavette, parmesan aioli, red wine jus

Falafel Bowl ^{vg} 21
Carrot hummus, saffron couscous, preserved vegetables

Philly Cheesesteak 25
Shaved ribeye, onion, peppers, provolone, hoagie

Chicken Salad 24
Shropshire blue cheese, cranberry, apple, celery, walnuts, winter greens

Steelhead Trout 29
Creamed leeks, fregola, white wine velouté, ikura

Desserts

Apple Pie ^{vg} 10
Caramelized apple, cinnamon crust
— add cheddar cheese (melted or fresh)
— add vanilla ice cream 3½

Earl Grey Opera Cake 12
Earl grey sponge, earl grey buttercream, white chocolate glaze, lemon sorbet

Pecan Sweet Potato Crisp 12
Vanilla crème, roasted sweet potato, chocolate sponge, pecan praline

Dark Chocolate Raspberry Delice ^{vg} 14
Dark chocolate ganache, raspberry compôte, cocoa sorbet

Ice Cream 10
Chef's daily creations

Sorbet ^{vg} 10
Chef's daily creations

vg - vegan, v - vegetarian

Please inform your server of any food allergies or dietary restrictions.

Prices exclude applicable taxes.