

WINTER

FIRST

CHARRED PUMPKIN + WINTER GREENS, SMOKED FETA, PICKLED PEPITA, GARLIC CRUMBLE, MINT VIN.

MAPLE ROASTED PEAR + ARUGULA, FERMENTED SHALLOT, MANCHEGO, BABY BASIL, BLOOD ORANGE VIN.

CREAMY ROASTED SUNCHOKES SOUP, SHAVED CRISPY CARROT, CHIVE OIL



TO ACCOMPANY

FIRE BAKED SOURDOUGH FOCACCIA, ROSEMARY + SEA SALT

GROUND WHEAT SKILLET ROLLS, BUTTERMILK + BROWN SUGAR

WHIPPED FRENCH BUTTER

MAIN

PROTEINS

CORNISH HEN CONFIT, SMOKED LEMON + HERBS, CARAMELIZED SHALLOT

WAGON WHEEL NATIVE CHICKEN, THYME + LEMONGRASS BRINE, GRAINY MUSTARD CREMA

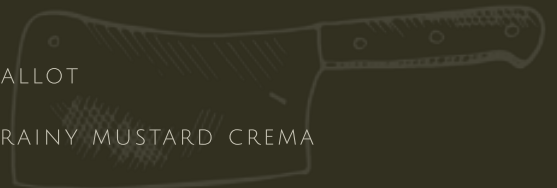
BRAISED SHORT RIB OR LAMB SHANK, SMOKED VEGETABLE BEURRE ROUGE, WILD MUSHROOM CONSERVA

FIRE SPUN RIB ROAST, DIJON + CAPER CRUST, BABY LEEK CONSERVA

PLANCHA SEARED MONKFISH, SCALLION GHEE, CARAMELIZED LEMON + COCONUT REDUCTION

FIRE ROASTED SALMON, MISO + MAPLE GLAZE, POMEGRANATE GREMOLATA

SLOW ROASTED EGGPLANT, PRESERVED TOMATO ROMESCO, WHIPPED CHEVRE



SIDES

CREAMED LENTILS + ROASTED PUMPKIN, AGED HUDSON CHEDDAR, BRAISED LEEK, FRIED BASIL

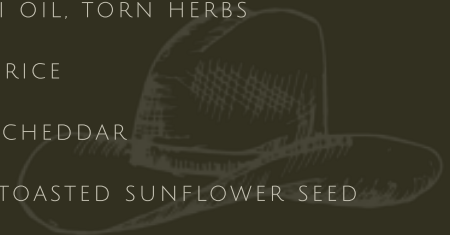
BRAISED BRUSSELS SPROUT + CHOPPED CHICORY, LEMON LABNEH, CHILI OIL, TORN HERBS

ALEPPO + MAPLE CHARRED BROCCOLINI, BUTTERED CHICKPEAS, PUFFED RICE

ROASTED GARLIC + CORNBREAD PUDDING, HIGHLAND CREAM, SMOKED CHEDDAR

SUMAC ROASTED CARROTS, WHIPPED FARMER'S CHEESE, HOT HONEY + TOASTED SUNFLOWER SEED

PLANCHA CRISPED FINGERLINGS, FRIED GARLIC + MARJORAM BUTTER, WHITE BALSAMIC AIOLI



SWEET

FIRE BAKED APPLE CRISP, VANILLA BEAN CREAM