

DAILY SHEET

Try a beef-fat candle with your complimentary bread basket! Made from our house smoked pastrami & sprinkled with maldon sea salt \$3

APPETIZERS

BARNSTON ISLAND GREEN ASPARAGUS \$10
roasted asparagus, 63° egg, citrus beurre blanc, parmesan

GREEN KALE SALAD \$12
"cherry lane farm" kale, crispy prosciutto, roasted hazelnuts, aged parmesan, anchovy vinaigrette

LOCAL SIDE STRIPE PRAWNS \$12
olive oil poached prawns, pickled salad, watermelon radish, white pea shoots

ENTREES

SLOW COOKED LAMB SHOULDER \$29
smoked du puy lentils, yellow string beans & charred aubergine, heirloom radishes, rhubarb purée, lamb jus

HAIDA GWAIL SABLEFISH & CLAMS \$31
beetroot gnocchi, roasted brussel sprouts & pickled pearl onions, lemongrass cream, baby watercress

FRASER VALLEY LAMB PAPPARDELLE \$20
root vegetables, button mushrooms, tomatoes, red wine & rosemary sauce, pea shoots

SIDES \$6

sautéed cherry lane farm kale
roasted new potatoes
nutmeg spinach
buttered crispy brussel sprouts