



Dinner Menu

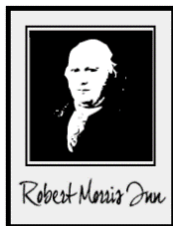
Spring Pea Soup with Bacon Lardoons with melted Leeks and Mint
Smoked Bluefish Pate Crostini with Fennel Red Onion and Cucumber
Shrimp and Grits with Arugula and Tomato Lobster Essence



Oyster Pot Pie with Spring Vegetables and crispy Puff Pastry
Seared Scottish Salmon on wilted Spinach and melted Onions with
Fingerling Potatoes and fresh Vegetable and Herb Nage
Pan-seared Calves Liver on Spring Cabbage and Bacon with twice-
baked Potato and Burgundy Sauce



Pavlova with Chantilly and mixed Berries
Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce
Classic Crème Brûlée with Scottish Shortbread and Berry Compote



\$35.18 excluding tax and gratuity



Lunch Menu

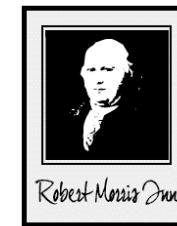
Spring Pea and Mint soup with melted Leeks and Mint
Organic mixed Greens with Asparagus, crumbled Goat Cheese, dried
Cherries and toasted Walnuts with Lemon-thyme Vinaigrette
Oysters Rockefeller with smoked Bacon, Spinach and Parmesan



Oyster Pot Pie with Seasonal Vegetables and crispy Puff Pastry
Fish and Chips with Shoestring Fries, Peas, Lemon and Remoulade
Barbecued Pork Sandwich with Cucumber and Red Onion, pickle Old
Bay Potato Chips and Blue Cheese Apple Coleslaw



Apple and Blackberry Crumble with Vanilla Ice Cream
Sticky Toffee Pudding with Butterscotch Sauce
Pavlova with Chantilly Cream and mixed Berries



\$20.18 excluding tax and gratuity