



## 2020/2021 Spring Dinner Menu

### Chicken

**Boneless whole chicken**, stuffed with herbs, topped with piccalilli **\$7.00**

**Grilled chicken breast** pea pesto, vegan ranch, pickled red onion **\$7.00**

**Crispy fried chicken** with honey butter and sweet pickles **\$7.00**

### Beef

**Roasted tenderloin** topped with crispy garlic and a red wine beef jus **\$15.00**

**Roasted ribeye** spinach, spring onion, mushroom and brandy brown butter vinaigrette **\$12.00**

**Smoked beef short rib** Carolina gold, mint, and strawberry rhubarb chutney **\$10.00**

### Veggie Entrée

**Smoked carrot wurst** – served with creamed spring greens pickled black beans and sprouts **\$6.00**

**Manicotti** -Spring mushroom, asparagus, ricotta, Ramp cream and pickled red cabbage **\$7.00**

**Turtle bean falafel** beet velouté, almond sour cream(V), Mushrooms, spinach **\$6.00**

### Fish

**Poached skate wing** spring creamed greens and strawberry rhubarb chutney **\$7.00**

**Paella** - house smoked chorizo, skate fish, and clams and mussels **\$12.00**

**Sea scallops** with pea puree, pea caper, pea shoots yoghurt and chili **\$15.00**

### Other

**Leg of lamb** (served medium) Mint Chermoula, golden raisin marmalade **\$9.00**

**pork tenderloin medallions paprikash** with wild mushroom, spinach, sour cream, and green garlic **\$7.00**

**Sides \$4.50**

**Garden salad** - Horsford Farms greens, carrots, onions, heirloom radish with a spring herb vinaigrette

**Grilled asparagus and strawberry salad** – 4 Tin Fish feta cheese, radish, local strawberries and Tim's Pumpkin Patch asparagus with a creamy rhubarb dressing

**Asparagus** roasted asparagus, romesco, and almond ricotta

**Radishes** slow poached in butter and topped with spring herbs, shoots, and strawberry vinegar and pistachio

**Mac n cheese** local cheeses and pasta baked

**Black turtle bean (wild hive farm) salad** with spring snap peas, radish, shaved fennel, arugula, house green garlic vegan ranch

**Roasted new potato bravas** with wild leek aioli, chili sauce and chive

**Spice Roasted carrot salad** with ricotta salada, pesto, and popped grains and sprouts

**House made Fettuccini**, local mushrooms, pea pesto, ramp soubise, peas, local hard cheese

**Smoked salt potatoes** smoked new potatoes topped with pistachio butter