



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