



LUNCH MENU

Open – 3PM

CHARCUTERIE BOARDS

Daily selection of charcuterie and cheese

One item – 10 | Three items – 26 | Five items – 39

SOUP AND SALADS

Soup of the Day – 14

served with bread

sub focaccia – 6

Squash and chickpeas – 19

kabocha squash, chickpeas, kale, cranberry,
pickled red onion

add halloumi cheese – 4

Beets and Radicchio – 19

beets, watercress, radicchio, pomegranate,
shallots dressing

MAINS

Quiche Lorraine – 18

egg, lardons, gruyère, salad

Tartine – 18

beef pastrami, olive tapenade, sundried
tomatoes and parmesan

Croque Monsieur – 23

gruyère, black forest ham, mornay sauce
add an egg to make it a madame – 3

Mushroom Tart – 23

puff pastry, mixed local mushrooms
add poached egg – 3

Stable Mac&Cheese – 27

truffle and ham mac&cheese

Mackerel – 32

smoked cauliflower purée, onions,
raisins, pine nuts, black kale

DESSERTS

Coconut Pannacotta – 10

raspberry coulis

Dark Chocolate Mousse – 11

whipped cream, white chocolate

Crème Brûlée – 12

maple syrup