SNACKS

Marinated Olives 6

Indian Spiced Nuts 5

Sweet & Spicy Pork Rinds 8

Chorizo Scotch Egg 9

Smoked Fish Croquettes 10

Duck Nuggets 12

Bag of Crisps *with truffle sea salt* 6

East & West Oysters

on the half shell with mignonettes MP

JOIN US FOR

Buck a Shuck Sundays starting at 4 pm

STARTERS

Cheddar & Ale Soup
double smoked bacon and garlic croutons 8

Charcuterie
dry cured meats, terrines and pate, preserves & pickles from our larder 24

Moules Mariniére *steamed in twin pines "hammer bent" apple cider* 16

Country Salad *sweetened bitter greens, parmesan crips, house-made vinaigrette* 11

Steak Tartare *chopped filet, shallots cornichon, capers and quails egg* 18

MAINS

"Four in Hand" Burger *house ground sirloin, choice of condiments, hand cut chips* 16

Vegetable "Pot au Feu" *butternut squash brûlée and cellared winter roots* 23

Lake Huron Pickerel *herbed garlic shrimps, pomme mousseline and brown butter sauce* 26

Duck Confit *french lentils, country ham, pearl onions and mustard crust* 25

Chicken "Catalana" *creamy polenta, sweet peppers, tomatoes and black olives* 26

Rabbit Pie *sweetbreads, black trumpets and madeira in suet pastry* 18

Steaks

CHOICE OF ONE SAUCE

Garlic Blue Cheese
Bordelaise | Béarnaise

9 OZ.
Skirt Steak
26

11 OZ.
Flat Iron 28

10 OZ.
Striploin 36

8 OZ.
Tenderloin
45

12 OZ.
Ribeye 42

Our steaks are from sustainably reared, pasture fed cattle and dry aged on the bone for a minimum of 28 days to mature in flavour.

SIDES

Brussel Sprouts & Bacon 6

Cellared Winter Roots 6

Hand Cut Chips *in a tin cup* 6

Stuffed Jacket Potato *with smoked gouda, sour cream & chives* 7