



Entrees

\$18.00

Pan Seared Scallops, Cauliflower Puree, Curry Foam (GF)

White Fish Boudon, Grilled Chorizo, Caponata (GF)

Roasted Parsnip Tart, Hazelnuts, Wild Roquette, Beurre Noisette Vinaigrette (V)

Veal Carpaccio, Beef Tartar, Anchanard Dressing, Crispy Shallots (GF)

Oysters (6) : - Natural (GF)

: - Kilpatrick

: - Crab Mornay

Soup of the Day

\$14.00

House Baked Bread, Dukka, Extra Virgin Olive Oil, 8year Old Balsamic Vinegar

\$14.00

Boudon : Skinless Sausage

Beurre Noisette Vinaigrette : Burnt Butter Vinaigrette

(GF) Gluten Free

(V) Vegetarian