



Nibbles

Crispy chick peas \$3

House made bread \$3

caramelized onion butter, brown butter powder

Castelvatrano olive \$3

Starters

Beet Salad \$8

roasted beets, goats cheese mousse, beet vinaigrette, apple, Elphinstone farms Arugala

Chicken liver pate \$8 *

Onion jam, crustini

Chilly salt squid \$9 🌶️

spiced humbolt squid, lime & ginger yogurt, pea shoots

Baked potato soup \$5 *

chives, cheddar, golden goddess ale

Yukon gold potato gnocci \$8/19

Roasted squash, local spinach, parmesan



Main course

Peace Country Lamb \$29

sous vide leg, sheppards pie, truffled celery root, rutabaga, elphinstone spinach

Banger and Mash \$18 *

House-made english "bangers", onion butter crushed nugget potatoes, crispy onions, kale

8oz Striploin \$28

Triple cooked chips, bone marrow & parsley butter, balsamic onion & arugala salad

Line Caught Ling Cod \$26

White bean, artichoke, white wine & spinach stew

Celery Root Risotto \$18 *

Aged arborio rice, celery root, truffle oil, parmesan

Yarrow Meadows Duck \$26

Confit duck leg, braised du puy lentils, balsamic & date puree, oat crumble

***denotes three course options \$23**



Recommended by the Vancouver Aquarium as ocean-friendly.