SOMETHING TO NOSH ON

SNACKS

- 9 Root vegetable chips with beet hummus
- 12 Goat cheese fritters with blueberry jam
- 10 Braised leeks with pickled carrots, mushroom brodo, sunflower seeds
- 14 Local cheese plate with pickled vegetables, grilled brioche, orange marmalade, sunflower seed praline

PASTAS

- 24 Mafaldine with asparagus, grana moravia cream, walnuts, rosé gastrique
- 23 Black pepper fusilli with baby spinach, garlic and herb compound butter, hazelnuts
- 2A Green garlic ravioli with ricotta, smoked paprika oil, breadcrumbs, caramelized onion gastrique

SMALL PLATES

- 16 Kennett Square mushroom fondue with poached egg, sourdough croutons
- 13 Egyptian spring onion crespelle with ricotta, salsa verde, fresh radish
- 13 Gem salad with bronze fennel, parsley, chives, pepitas, pickled green garlic, black raspberry vin
- N5 Roasted bok choy salad with farro, spicy pickled leeks, lion's mane nuggets, roasted garlic and pilacca

BIG PLATES

- 30 Rhubarb glazed pork chop with fennel, watercress, pecans, rhubarb coulis, savory tart
- 36 Coriander & pepper crusted duck breast with sorrel, duck confit, farro, pickled shallots and blueberries, hazelnuts, garlic honey
- 27 Asparagus galettes with broiled asparagus, smoked mushrooms, puffed farro, garlic veloute, greens