SOMETHING TO NOSH ON

SNACKS

- 9 Root vegetable chips with beet hummus
- N2 Goat cheese fritters with apple and black pepper jam
- 10 Charred napa cabbage with fermented pepper sauce, soy, green onions
- \A Local cheese plate with pickled vegetables, grilled brioche, orange marmalade, sunflower seed praline

PASTAS

- 23 Black pepper fusilli with baby spinach, garlic and herb compound butter, hazelnuts
- 2A Bucatini with pea tendril pistou, smoked chestnut mushrooms, pickled shallots, sunflower seeds
- 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
- N3 Pickled beets with bitter greens, chermoula aioli, spiced pecans, feta
- 13 Gem salad with bronze fennel, parsley, chives, pepitas, pickled green garlic, black raspberry vin
- N5 Burrata with kale rapini, roasted garlic vin, mustard greens, walnuts, grilled bread, pilacca

BIG PLATES

- 30 Carrot glazed pork chop with fennel, watercress, pecans, carrot coulis, savory tart
- 36 Coriander & pepper crusted duck breast with sorrel, duck confit, farro, pickled shallots and blueberries, hazelnuts, garlic honey
- 28 Sweet potato and carrot rosti with walnut ajo blanco, purple top turnips, pickled fennel, farro