

SNACKS

- House-made Potato Chips** onion scented | 5
- Potato Latke** trout roe, sour cream, onion relish | 8
- Roasted Pepper Yoghurt Dip** crackers, picked vegetable | 7
- Toast** smoked bluefish, avocado | 8
- Buttermilk Biscuits** sweet carrot butter | 5
- Foie Gras Parfait** brown butter honey, herbed crostini | 10
- Fried Chicken** pickled Fresno chili | 13

VEGETABLES

- Burrata Asparagus Salad** hazelnut, Meyer lemon | 14
- House Caesar** garlic croutons | 12
- Baby Lettuces** mustard vinaigrette, shaved vegetables | 10
- Red Beetroot Salad** orange yoghurt, seed crisp | 12
- Quinoa "Risotto"** coddled farm egg, sunflower seeds, Harkurei turnip | 13
- Spring Gnocchi Pasta** asparagus jus, lemon | 18

PROVISIONS

- Steamed Cape Cod Littlenecks** green garlic, orzo | 12
- Island Creek Oysters** traditional accompaniments | 18
- New England Clam Chowder** | 12
- Charred Squid** Beluga lentil ragout, chorizo, olive | 14
- Georges Bank Scallops** English pea & mint bisque, fingerling potato | 17
- North Atlantic Cod** smoked oyster, Spring onion | 14
- Smoked Scottish Ocean Trout** buttermilk, cucumber, almond | 15
- Roasted Meatball** yoghurt sauce, raisin, pine nut | 12
- Texas Style Brisket** corn muffin | 13
- Roasted Broccoli** shaved beef, Urfa chili, goat cheese | 10

PLATES

- Winsor Burger**
Vermont Cheddar, lettuce, spicy aioli | 17
- Fish and Chips**
Beer battered cod, coleslaw, tartar sauce | 17
- Roasted Maine Chicken**
New potato country mash, anchovy aioli | 25
- Steak Frites**
Grilled Hanger steak, shallot-herb butter, grilled asparagus | 29
- Bone-in Rib Eye for Two**
Charred potato, house-made steak sauce | 68