



“Green”

RESTORATIVE NETTLE TEA

OYSTER *oyster emulsion, kaluga caviar*
TENDER PEAS *smoky roes, savoury tart*
LETTUCE PIE *spring greens*

FANCY KHOLRABI *apple, currant, sorel*
CANDIED STEEL *green strawberry*
HERB BOUQUET *pine nut, saltspring lemon*

AEBLESKIVER *escargot, ramson*
HARMONY FARMS LAMB *ionian vibes*
FOIE GRAS *ginger, green tea*

SPRING SUNOMONO
surf & turf

WHITE ASPARAGUS
ramson, saltspring citrus egg yolk rice

SIDE STRIPED SHRIMP
spicy greens, hazelnut, xo

DUNGENESS CRAB
herbed crepes, aromatic curry

NETTLES AGAIN
frankfurter grüne soß, kartoffel, rindfleisch

MICUIT OF SPRING SALMON
seaweed, nettle, tubers

SPRING LAMB
consommé & faquito
the usual suspects

BAE SORBET
fragrant herbs, vibrant oils

RHUBARB
woodruff, cultured cream

GRAND FIR
wild berries

*Inspired by the arrival of Spring, reflects the energy of the season through the colour that defines it - Fresh, vibrant, and full of life.
Drawn from the soil, the forest, and the ocean, highlighting the ingredients that begin to appear at this time of year.*

This is a sample menu only, changes may occur due to seasonality.

Bookable via our website only