

Bar Food Menu

LÛMÉ SOURDOUGH

house cultured butter

12

A SELECTION OF OUR HOUSE-MADE CHARCUTERIE

*a mix of local, wild and sustainably
sourced meats and seafoods,
pickles & preserves*

48

ROASTED WILD VENISON BONE MARROW

*bull kelp soy glaze, pickled wild garlic
& grilled sourdough*

28

PICKLED LOCAL MUSSELS

*grilled sourdough, wakame and
beach succulents*

9 each

WILD & LOCAL VEGETABLES

grilled, pickled, preserved

16

GRILLED MARRON SALAD

wild garlic, bower spinach & sorrel

48

BLUE EYE COD COLLAR,

dessert lime and sea lettuce

23

VENISON SOPRESSA

*spelt and rye brioche, beer
mustard, saltbush kimchi*

12 each

WILD VENISON T-BONE

salad of local & wild vegetables

58

FIG & YOGHURT ICY POLE

22