



NYC Restaurant week

Two Courses | \$39

Starters | Select One

WEDGE SALAD green goddess dressing, fine herbs, dried flowers

WINTER SQUASH BABA GHANOUSH smoked greek yogurt,
pomegranate, mint, house-made pink peppercorn crackers

PRAWN "COCKTAIL" three poached shrimp, cocktail sauce, lemon

VENISON TARTARE +\$5 caviar, fig dressing, chive oil, mustard crisp

Mains | Select One

TOMATO RIGATONI sofrito, pine nuts, cherry tomato, pangritata

BEER BATTERED FISH & CHIPS creamed mint peas, tartar sauce

QUEENSBURGER welsh cheddar, chips or salad, churchill sauce
add bacon \$3

TRUFFLE RISSOTO +\$10, roasted hen of the woods mushrooms

FILET MIGNON +\$25, potato gratin, caramelized onion & black garlic
purée, juniper borderlaise or peppercorn

Dessert|\$10 upcharge

Sticky Toffee Pudding / chocolate crunch, orange ice cream

Figs & Tarragon /port infused figs, tarragon mousse,
olive oil cake and ice cream

Wine | \$10 upcharge

Daily Selection of Sommelier's /choice of red and white