



## LUNCH

**Black Kale & Arugula Salad ~12**  
sheep's milk feta, french radishes, rhubarb,  
savoury granola

**Slow Roasted Pork Sandwich ~16**  
sweet & sour onion jam, piri-iri sauce,  
crunchy mustard

**The Daily Sandwich ~16**  
fries or house salad

**Grilled Caesar Salad ~14**  
crispy pork belly, baby gem, croutons,  
roasted garlic dressing

**Spring Risotto ~16**  
sweet peas, fresh ricotta,  
spring sprouts

**Seasonal Soup ~8**  
freshly prepared

**Spice Lacquered Chicken ~21**  
black barley, crispy kale,  
slow-poached hen's egg, heirloom carrots

**Grilled Ontario Bavette Steak ~27**  
tobacco onions, tomato confit, smoked new potato,  
wild garlic aioli

**The Burger & Fries ~19**  
hand chopped steak, aged cheddar,  
house cured bacon

**The Wickson's Lasagne ~19**  
bolognese sauce, bechamel, young green salad

**Spanish Shellfish Stew ~21**  
smoky romesco broth, clams, mussels,  
chorizo

**Pappardelle with Braised Pork Ragu ~22**  
mennonite pork, tuscan kale,  
aged ontario goats cheese

**Sprouted Green Lentil Chili ~19**  
grilled sourdough,  
goat cheese & fresh coriander

**Braised Pork & Veal Tourtière ~22**  
foie gras jus, maple & frisée salad

## THE SWEET STUFF

**Flourless Chocolate Cake ~8**  
sponge toffee, dulce de leche, crème fraiche

**A Tub Of Our House Ice Cream ~3.5**  
a changing selection

**Butterscotch Pot de Creme ~8**  
sweet & salty crisps, whipped cream

**Honeyed Apple Crisp ~8**  
wildflower honey & oat crumble,  
vanilla ice cream

**Open Seven Days a Week**  
for Lunch, Dinner, Weekend Brunch

**Late Night Kitchen**  
Friday & Saturday

**Room Service Available**  
to all Residents of 5 St. Joseph  
**Private Bookings Accepted**  
Please Speak with our Management

