



# DINNER

## BAR SNACKS

- Spiced Bar Nuts** ~4 (V)
- Soft Buttered Pretzels** ~6 (V)
- Togarashi Potato Chips** ~6 (V)
- Fries & House Ketchup** ~7 (V)
- White Bean & Baked Halloumi Dip** (V)  
With Pita Crisp ~8
- Mandu** (V)  
With Shitake & Tofu ~12
- Midlands Beef Curry**  
Yorkshire Pudding ~14
- Kitchen's Whim Flatbread**  
See Server For Daily Topping ~14
- Hand Chopped Burger**  
With Fries & House Ketchup ~20
- Cider Steamed PEI Mussels**  
With Fries & Mayonnaise ~21
- Lentil Chilli** (V)  
With Wild Rice ~18
- Haddock & Chips** ~19  
With House Tartar Sauce

## TO SHARE

- Jet Fresh Oyster 1/2 Dozen** ~19  
Seasonal Mignonette
- Charcuterie Board** ~21 or 41  
Our Selection of Cured Meats & Cheese
- Cheese Plate** ~24  
Please Ask For Today's Cheeses

## APPETIZERS

- Spring Pea & Fennel Bisque** (V)  
With Sour Dough Bread ~8
- Salmon Rillettes**  
With Pickled Cucumber & Spring Raddish ~14
- Grilled Gem Heart & Shaved Apple** (V)  
With Gouda Buttermilk Dressing ~12
- Spiced Kale & Roast Almond Salad** (V)  
With Dates & Manchego ~15
- Risotto of Cep & Tarragon**  
With Shaved Bayonne Ham & Truffle Oil ~11 / ~23

## ENTREES

- Thunder Oak Brick Chicken**  
With Kale & Fondant Heirloom Carrots ~26
- Pan Seared Arctic Char**  
With Anchovy Roast Carrot, Asparagus & Beurre Blanc ~29
- Roast Rump Of Spring Lamb**  
With Red Leicester Mashed Potatoes & Wilted Chard ~27
- 48hr. Brined Pork Loin & Ale Jus**  
With Confit Carrot Puree & Spinach Dumplings ~24
- Spiced Grain & Shaved Root Salad** (V) (V)  
With A Spiced Mustard & Date Dressing ~18
- Roast Duck Leg & Pork Belly**  
With Tamari Cider Glaze & Spiced Napa Cabbage ~ 26

Gluten Free Options Are Available Just Let Us Know  
(V) = Vegetarian (V) (V) = Vegan

**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

