



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

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

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 Rainbow Trout
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

