



LUNCH

Pea & Fennel Bisque ~8
With Fresh Sour Dough (V)

Grilled Gem Heart & Shaved Apple ~12
With Gouda Buttermilk Dressing (V)

Rillettes of Smoked Salmon ~14
With Pea Puree & Grilled Bread

Spiced Grain & Shaved Root Salad ~12/18
With Spiced Mustard & Date Dressing (V)(V)

Harrissa Spiced Kale & Roast Almond Salad ~15
With Sweet Dates & Manchego (V)

Pan Seared Arctic Char ~29
With Anchovy roast Carrots & Beurre Blanc

Thunder Oak Chicken & Fondant Roots ~25
With Fenugreek Oil

Daily Sandwich ~17
With Salad or Fries

Cider-Fennel Steamed PEI Mussels ~21
With Fries & Mayonnaise

Lentil Chilli ~18
With Wild Rice (V)(V)

Hand Chopped Burger & Fries ~20
With Aged Cheddar & House Cured Bacon

Please let Us Know Any Allergies You May Have
(V) = Vegetarian (V)(V)= Vegan

THE SWEET STUFF

Flourless Chocolate Cake ~9
With Orange Cream

A Scoop Of Our House Ice Cream ~3.5
A Changing Selection

Sticky Toffee Pudding ~9
With Vanilla Ice Cream

Warm Chocolate Pecan Tart ~9
With Whiskey Gingerbread 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