



DINNER

BAR SNACKS

- Spiced Bar Nuts** ~4 (V)
- Buffalo Fried Okra** ~12 (V)
- Togarashi Potato Chips** ~6 (V)
- Fries & House Ketchup** ~7 (V)
- Baked White Bean & Cheddar Dip** (V)
With Flatbread Crisps ~8
- Midlands Lamb 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 Chili** (V)
With Steamed 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

- Celeriac & Pear Bisque** (V)
With Sour Dough Bread ~9
- Smoked Haddock Croquettes**
With Horseradish Aioli ~14
- Wild Grain & Legumes Salad** (V)
With Roasted Halloumi & Pickled Carrot ~12 ~ 18
- Spiced Kale & Roast Almond Salad** (V)
With Dates & Manchego ~15
- Risotto of Cep & Tarragon**
With Bayonne Ham & Truffle Oil ~11 / ~23

ENTREES

- Thunder Oak Brick Chicken**
With Kale & Fondant Roots ~26
- Pan Seared Rainbow Trout**
With Leek Gratin & Toasted Almond Pesto ~28
- Daube Of Beef**
With Horseradish Champ & Dark Chocolate ~24
- 48hr. Brined Pork Loin & Ale Jus**
With Braised Greens & Squash Dumplings ~28
- 10oz Striploin of Canadian Beef**
With Dripping Roast potatoes & Green Beans ~36
- Lasagna Al Forno**
With Ricotta & Heirloom Tomato ~ 22

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

