

GALLEY FARE

STARTERS

DEVILLED EGGS...7

PORK RILLETES...13

SMOKED OYSTERS...14

SMASHED GARLIC POTATOES...12

FRENCH FRIES...7

CONFIT PORK FRITTERS...13

STEWS & SALADS

GOAT HERDER...19

GOAT STEW, WITH PARSNIPS, RUTABAGA IN A BERBERE BROTH

CURRY MUSSELS AND FRIES...23

STEAMED MUSSELS WITH A COCONUT GREEN CURRY BROTH OVER FRENCH FRIES

CAESAR SALAD...14

ROMAINE LETTUCE, ANCHOVIES, TOASTED BREAD CRUMBS, PARMESAN

SUNWARD SALAD...14

ARUGULA WITH GRILLED STONE FRUIT, GOAT CHEESE, RED ONION AND SUNFLOWER SEEDS
WITH A WHITE BASALMIC DRESSING

SIDE SALAD... 7

MAINS

FISH & CHIPS...16

BEER BATTERED ROCK COD AND FRENCH FRIES WITH TARRAGON KETCHUP AND TARTAR (ADD AN EXTRA PIECE FOR \$5)

TAVERN STEAK...21

Lamb & beef patty on onion toast with a Gruyere beer Cheese and crispy ${\sf Shallots}$

IMPERIAL SWINE...28

PORCHETTA ON ROAST PARSNIP PUREE, PICKLED RHUBARB, CABBAGE, SUMMER
VEGETABLES, WITH RHUBARB CHUTNEY AND BLUEBERRY GASTRIQUE

HARVEST PLATE...19

JAPANESE BLACK RICE, BOK CHOY, SUMMER SQUASH, GINGER, DAIKON AND CARROTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,

OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS

WE REQUEST THAT ANY CHECKS BE SPLIT BETWEEN A

MAXIMUM OF 3 METHODS OF PAYMENT

A 20% GRATUITY WILL BE APPLIED TO ALL GROUPS

OF 6 OR MORE



COCKTAILS

MARTINI

CITADELLE GIN, DRY VERMOUTH, ORANGE BITTERS
13

OLD FASHIONED

OLD FORESTER BOURBON, DEMERARA, BITTERS
13

CORK LEG

REPOSADO TEQUILA, BRANDY, CORIANDER, TAMARIND, BITTERS

STEM THE TIDE

VODKA, GINGER, LIME, BLUEBERRY SHRUB, BITTERS

ALBATROSS

EMPRESS GIN, LEMON, LIME, HIBISCUS, ANISE, COCONUT
14

SHORE LEAVE*

ESPOLON BLANCO, CAMPARI, RHUBARB, LIME

(*SUB MEZCAL FOR \$2)

DANDELION WINE

SUZE, STREGA, SPARKLING WINE, GRAPEFRUIT, BERRY COMPOTE
15

IRISH HURRICANE

JAMESON, FINO SHERRY, LEMON CORDIAL, ORANGE JUICE

WELLERMAN

MT GAY ECLIPSE, TROIS RIVIERES, LIME, PU'ER, GALANGAL, LEMONGRASS
14

NAVY GROG

ADMIRALTY RUM BLEND, GRAPEFRUIT, LIME, HONEY, DEMERARA
16

O° DECLINATION

Spiritless "Bourbon", Lemon, Coconut, Cola (non-alcoholic)

10



DESSERT

PANNA COTTA...10

VANILLA PANNA COTTA WITH MIXED BERRY COMPOTE AND MARSCAPONE

VANILLA ICE CREAM...10

VANILLA ICE CREAM SERVER ON POUND CAKE WITH A BLUEBERRY GASTRIQUE

Hog Jowl Ice Cream...12

ICE CREAM MADE FROM LARDON DRIPPINGS, SERVED ON LEMON PEPPER POUND CAKE,
WITH PORK CARAMEL AND BLUEBERRY GASTRIQUE

WINE

REDS

Adaras Aldea Tinto, venta la vega, sp ('20)... 10gl/45btl
Malbec, Trapiche, ca ('21)... 12gl/55btl
Cotes de cabrerisse, mary Taylor, fr ('21)... 12gl/55btl
Ponzichter Chilled 'dry red', Weninger, at ('20)... 16gl/75btl

WHITES

COTES DE GASCOGNE, MARY TAYLOR, FR... 11GL/55BTL
CHARDONNAY, CHATEAU STE MICHELLE, WA ('18)... 11GL/55BTL
CHENIN BLANC, MÉRIEAU, FR ('18)... 13GL/60BTL
REISLING KABINETT, ZILLIKEN, DE... 15GL/70BTL

ROSE AND SPARKLING

Rose, Joel Gott, ca... 14gl/65btl cremant, maison patriarche, fr... 13gl/60btl

BEER

'Monster Blood' red stout, menace brewing... 7
Kool Water Kolsch, menace brewing... 7
NW IPA, Buoy Brewing, OR... 7
London Dry Cider, Schilling, WA... 8
Tepache Sazón, MX... 12
High Life... 4
(Non-Alcoholic) Run Wild IPA... 5
(Non-Alcoholic) Upside Dawn Golden Ale... 5

