

BRUNCH

CANADIAN OYSTERS 19/38

CHIA BOWL

granola, pressed yoghurt, coconut flakes, turmeric 9

PAIN PERDU

baked croissants, warm custard, muddled berries 15

CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, bannock Melba toast 12

ARCADIAN STURGEON CAVIAR

crumpets, egg white & yolk, red onion, chives, crème fraîche (30g) 172

The Baron's Lavish Elixir Diplomatico Ambassador rum, Beluga vodka, Lillet Blanc,
Chardonnay syrup, fleur de sel 62

BG LETTUCE SALAD

aged Avonlea cheddar, seaweed buttermilk dressing, cured hen's yolk 14

BEET SALAD

goat cheese, sherry vinaigrette, grapes,
sunflower seeds, mandarin oil 16

EGGS BENEDICT

Chef's Mauritian Hollandaise sauce, spinach, crumpet, smoked salmon 19

SMOKED SALMON & ST-VIAEUR BAGEL

cream cheese, red onion, capers, dill 18

AVOCADO TOAST

poached eggs, avocado, tomato, sourdough 16

SMOKED HADDOCK HASH

poached eggs, Keen's mustard cream, green onion 16

GEORGE'S FULL ENGLISH

hen's eggs, beans, tomato, black pudding, bacon,
sausage, mushrooms 19

OMELETTE FORESTIÈRE

mushrooms, lardons, tomato, caramelized onion,
cheddar, duck fat potatoes 17

NIÇOISE SALAD

tuna, sherry vinaigrette, tonnato sauce, green beans, radish, olives, hen's egg 28

SALMON

grilled lettuce, pickled sea buckthorn, cauliflower antiboise, sauce ravigote 24

HAMBURGER

bacon jam, malt mayonnaise, old cheddar, tomato, chips 24

BUTLER'S STEAK & EGG

chips, chimichurri sauce 34

SIDES

sausage 7 bacon 7 scone 5
duck fat potatoes 5 viennoiserie 6

Most items are available for takeout.

Please make us aware of any food allergies, as there may be ingredients that are not listed.