

MAD | CRUSH

BAR & KITCHEN

August 23rd 24th 25th

½ Doz Fresh Oyster 19
With Wild Leek Mignonette

House Cheese Selection 24

Charcuterie Board 29

House Breads & Butter (v) 6

Oak Leaf, Fig & Celtic Blue Salad (v) 12
With Sherry Vinaigrette

Fresh Tomato & Manchego Toast (v) 8
With Lots Of EVOO

Escalope of Atlantic Salmon 14
With Herb Crème Fraiche, Frisse & Sesame Seeds

Pheasant, Wild Boar & Green Peppercorns 16
With Endive & Red Onion Jam

Hazelnut Roast Goat Cheese (v) 14
With Truffle Roast Potatoes

Crab & Shrimp Roll 16
With Kettle Chips & Dill Pickles

Organic Feta & Heirloom Tomatoes (v) 14
With Olives & Basil Pesto

48-Hour Brined Pork Loin Flatbread 15
With Fontina, Mushroom-Truffle Ketchup & Arugula

Grilled Chicken & Black Olive Crumb 14
With Chimichurri Oil & Corn Salad

Seared Beef Tenderloin & Banyuls Onions 16
With Saladaise Potato

Walnut Maple Butter Tart 9

Ontario Peach & Wild Blueberry Clafouti 9