

S O M E R S E T

GOLD COAST

FOR THE TABLE

ENDIVE AND AVOCADO SALAD caesar dressing, soft herbs	14
ROASTED MAITAKE MUSHROOM SALAD fresno vinaigrette, chevre, avocado	16
AVOCADO & CRUDITE TOAST grilled focaccia, shaved vegetables	14
DEVEILED POTATOES sambal gribiche, smoked trout roe	16
SPICE ROASTED CAULIFLOWER pecan dukkah, sumac labneh	14
SHAVED RADISH SALAD calabrian chili-walnut pesto, thai basil	14
SPICY CRAB ON CRISPY RICE king crab, red chili emulsion	16
CRUNCHY LOBSTER SPRING ROLL wasabi aioli, pickled ginger slaw	21
ON THE SIDE	
BREAKFAST POTATOES crunchy marble potatoes, sea salt	10
PORK OR CHICKEN SAUSAGE	6
MIXED BERRIES chantilly, mint	10
DOUBLE CUT BACON applewood smoked	6
TEXAS TOAST housemade jam, soft butter	6
PASTRY BASKET housemade jam, soft butter	14

MAINS

AMERICAN BREAKFAST two eggs any style, choice of toast and meat	18
EGG WHITE FRITTATA wild mushrooms, parmesan	14
SPINACH AND GOAT CHEESE OMELET pickled chilis, wilted basil	16
BUTTERMILK PANCAKES vanilla butter, brown sugar syrup	16
GRANOLA AND YOGURT PARFAIT vanilla, dried cranberries	12
BRIOCHE FRENCH TOAST caramel bananas, crème fraiche chantilly	16
SMOKED SALMON FLATBREAD dill cream, pickled red onion, everything crust	19
SOMERSET CHEESEBURGER black truffle, crispy onions, frisée	18
CRISPY MUSHROOM SANDWICH citrus pickles, slaw	16
ORGANIC FRIED CHICKEN creamed spinach, agrodolce	29
FLATBREAD TARTE FLAMBÉE caramelized onions, bacon, gruyere	16
PRIME SHORT RIB HASH crispy potatoes, smoked tomato	22

