

S O M E R S E T

FOR THE TABLE

TUNA TARTARE* GF	17
golden ginger broth, turmeric oil	
SPICY CRAB ON CRISPY RICE* GF	16
lump crab, red chili emulsion	
CRUNCHY LOBSTER SPRING ROLL	21
wasabi aioli, pickled ginger slaw	
CHICKPEA PANISSE v	14
roasted garlic, eggplant caponata	
SMOKED SALMON TOAST*	14
chipotle, lime, coriander	
ROHAN DUCK CONFIT GF	16
blueberry sweet & sour, spring cress	

VEGETABLES & GREENS

HEIRLOOM TOMATO SALAD GF V	15
morita chili vinaigrette, labneh ranch, thai basil	
BABY GEM LETTUCE SALAD GF VEG	14
snap pea vinaigrette, grilled corn	
ENDIVE AND AVOCADO SALAD*	14
caesar dressing, peas, torn croutons	
FRENCH FRIES* v	9
sea salt, aioli	
PETITE SPRING VEGETABLES GF V	8
smoked butter, charred lemon	
ROASTED HEIRLOOM CARROTS GF V	16
carrottop pesto, Stracciatella	
ROASTED CORN* GF	10
lime aioli, crispy parmesan	

MAINS

SOMERSET CHEESEBURGER*	18	FRESH TAGLIATELLE v	19	ASPARAGUS RISOTTO GF V	18
black truffle, crunchy onions, frisée		ricotta, spring peas, Aleppo butter		local parmesan, herb tea	
MISO-CITRUS SALMON GF	28	CRISPY MEDITERRANEAN SEABASS	32	GREEN CIRCLE CHICKEN MILANESE*	28
bok choy, umami broth		katafi, yuzu kosho nage, broccolini		marinated tomatoes, whipped sriracha	
BERKSHIRE PORK CHOP GF	28	BRAISED LAMB SHANK GF	38	NEW YORK STRIP GF	34
black garlic, tender cabbage, kombu		fragrant tomato butter, grain pilaf		summer squash frico, chili butter	

V: VEGETARIAN VEG: VEGAN GF: GLUTEN-FREE *: CONTAINS RAW EGGS OR PROTEIN