

S O M E R S E T

FOR THE TABLE

SPICY CRAB ON CRISPY RICE	17
lump crab, red chili emulsion	
HEIRLOOM TOMATOES	15
labneh ranch, crispy garlic	
ROASTED BABY CARROTS	16
carrot top pesto, local stracciatella	
ROASTED BEETS	15
horseradish, soft herbs, smoked almonds	
AVOCADO TOAST	14
shaved vegetables, jalapenos, lemon	
SALMON CRUDO	17
basil, pine nut, gremolata, citrus	
GOLDEN TOMATO SOUP	12
basil, sourdough, local parmesan	

MAIN

BABY GEM LETTUCE SALAD	14
snap pea vinaigrette, grilled corn	
ENDIVE AND AVOCADO SALAD	14
caeser dressing, torn croutons	
COBB SALAD	18
market vegetables, organic chicken	
SOMERSET CHEESEBURGER	18
black truffle, crunchy onions, frisee	
SALMON BURGER	18
brioche bun, spicy aioli, watercress	
SOMERSET BLT	15
thai basil, aioli, catalpa grove bacon, sourdough	
FRESH TAGLIATELLE	19
ricotta, spring peas, aleppo butter	

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DESSERTS

CHEESECAKE BRULEE	13
mick klug strawberries, strawberry red wine, lemon balm	
FROZEN BANOFFEE PARFAIT	12
honey roasted peanuts, crème fraiche	
COOKIE PLATE	12
chef selection of 5 assorted cookies	
SEASONAL SORBETS AND ICE CREAMS	5
daily selection	