

Early Spring

BAR SNACKS

- Garlic marinated olives (gf/vg) 7.5
- Bread & whipped dirty martini butter (v) 6.5
- Gruyère beignets (v) 12
- Kimchi-salt fries, kimchi ketchup & aioli (gf/v) 9.5

VEGETABLES

- House-made hand-cut pasta, smoked olive oil, lemon, toasted walnuts & crispy capers (vg) 24
- Grilled spring vegetables, gruyère dressing & garden herb oil (gf/v) 19
- Quinoa, goat's cheese, mint & garden herbs, anchovy, fennel & confit tomatoes (gf) 23
- Local lettuces, Joshy's house vermouth vinaigrette & hazelnut (gf/vg) 15

FISH

- Grilled jumbo prawns (3), bravas sauce & labneh (gf) 25
- Calamari, white onion, squid ink & gremolata (gf) 21
- Roast cod, 'nduja butter, peas & grilled lemon (gf) 23

MEAT

- 12oz ribeye, arugula & pickled red onion with UVA hotel butter (gf) 56
- Duck breast, grilled spring beans & brown butter almonds with Wild Goose sauce (gf) 38
- Crispy chicken burger, kimchi ketchup, aioli & butter lettuce, milk bun 19
- Adobo chicken thigh skewers by the skewer, mojo verde, mojo rojo (gf) 9.5
- Lamb chops by the chop, Burrowing Owl Cab Franc jus (gf) 12

CHEESE

- Truffled brie, brûlée pear, hazelnuts & house crackers (v) 18

PUDDINGS & SWEETS

- Baked Basque cheesecake with liqueur marinated berries (v) 14
- Poached pear, coconut custard & toasted almonds (gf/vg) 13
- Chocolate & hazelnut tart (v) 12.5
- Raspberry sorbet & sparkling BC wine of the week (2oz) (gf/vg) 9