Appetizers

Pear and Date Porridge  5.00
Bagel, Cream Cheese and Gravlax  9.00
Lamb and Venison Tart  7.00
Potage Mulligatawny  6.00

Entrees

Crêpe Niçoise – rolled with caprice, shredded lettuce and egg salad  9.00
Polenta Schnitzel – eggs baked on polenta with sopressita, capers and onion  13.00
Scottish Woodcock – poached eggs on pumpernickel with milk cressbit  11.00
Curried Lamb Hash – with poached eggs and apple chutney  12.00
Canadian Bacon Pancakes – with cranberries, cinnamon and syrup  11.00
Ol’ Abergine! – breaded eggplant, poached spinach, scrambled eggs and homemade catsup  12.00

Cider Royale ••••• Mimosa ••••• Mulled Wine