



Three Course Pre-Fixe Menu

\$38 +tax

Starter

Daily Soup

House Made Bread and Butter

Harissa Spiced Kale Salad

Almonds, Dates & Manchego Cheese

Mains

Tourtière

Green Beans & Red Wine Sauce

Mushroom Pithivier

Arugula & Beet & Hazelnut Salad

Desserts

Sticky Toffee Pudding & Vanilla Ice Cream

Seasonal Pie

Flourless Chocolate Tart (GF)

O^{the} Xley

Lunch

Spiced Kale & Roast Almond Salad \$12(V)

With Dates & Manchego

Smoked Guinea Fowl & Pork Terrine \$11

With House Tewokesbury Mustard

Mushroom & Stilton On Toast \$12(V)

Classic Caesar Salad \$12

With House Smoked Bacon, Croutons & Parmigiano-Reggiano

Shredded Fall Root & Basil Salad \$14(V)

With Gazpacho Dressing

Grilled Sardines On Toast \$12

With Sauce Vierge

Fish & Chips \$22

With House Tartar Sauce & Ketchup

Fricassee Chicken & Tarragon \$24

With Mushrooms & Winter Root Vegetables

Steak & Chips \$26

With Roasted Shallots & Horseradish Crème Fraiche

Roast Atlantic Salmon & Sesame Seeds \$24

With Spiced Asian Cabbage

Hand Chopped Burger & Chips \$22

With House Smoked Bacon & Aged Cheddar

Smoked Salmon & Horseradish Cream On Russian Rye \$18

With Pickled Red Onions & Salad

Ontario Lamb Burger & Chips \$22

With Goat Cheese

Mushroom & Potato Pithivier \$24(V)

With Golden Beets & Hazelnuts Salad

Desserts \$9ea.

Sticky Toffee Pudding, Chocolate Torte, Seasonal Fruit Pie,
Maple-Walnut Butter Tart

House Churned Dairy Ice Creams \$4ea

French Vanilla, Chocolate, Salted-Caramel, Whiskey-Gingerbread, Stilton-Wild Cherry