

the CAVALIER

APPETIZERS

- OYSTERS ON THE HALF *mignonette* \$3 each
CURED FISHES *butters, bread, radish and dill* \$16
BOAT OF PRAWNS *marie rose sauce* \$15
DEVEILED CRAB AND ROCK SHRIMP *crudités and lemon aioli* \$14
THE CAVALIER SALAD *vegetables, greens, aged goat cheese and truffled vinaigrette* \$14
FARRO AND ROASTED BEETS *basil, pea tendrils and pumpkin seeds* \$13
LAMB SCRUMPETS *pickled mint and chile* \$15
VENISON TARTARE *black pepper, bagna cauda, purslane and crispy shallot* \$16

EGGS AND CHEESE

- QUAIL EGG MAYONNAISE *celery, celery salt and crispy shallot* \$2 each
HEN EGG HOLLANDAISE *ham and cheese soldiers* \$12
DUCK DUCK SCOTCH EGG *stonefruit chutney and spicy greens* \$12
WELSH RAREBIT SOUFFLÉ *wild arugula and cheddar crisp* \$13

ENTREES

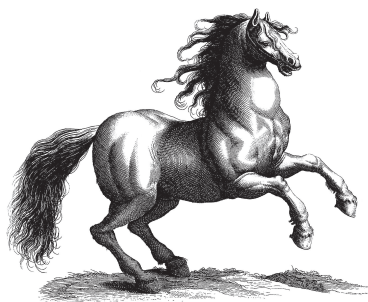
- BLUE BAR BURGER *english cheddar, tomato chutney, mustard and onions* \$16
FISH AND CHIPS *seasonal catch, thrice-cooked chips and malt vinegar aioli* \$19
RIBEYE OF GRASS-FED BEEF *bone marrow gravy and beef dripping chips* \$32
“SUNDAY ROAST” CHICKEN *market vegetables, grainy mustard and bacon jus* \$26
PETRALE SOLE *preserved lemon, heirloom tomato and local samphire* \$28

PIES AND ROTISSERIE

- LOIN OF BERKSHIRE PORK *caper and bagna cauda vinaigrette* \$16
LEG OF CALIFORNIA LAMB *garlic broth and salsa verde* \$19
WILD MUSHROOM PIE *artichoke, leek, peas and savoury crust* \$14
STEAK AND OYSTER PIE *beef cheek and savoury crust* \$19

SIDES

- SALAD OF SEASONAL GREENS \$7 SLICED HEIRLOOM TOMATOES \$7
MINTED PEAS AND BEANS \$8 HORSERADISH MASHED POTATOES \$7
THRICE-COOKED CHIPS \$6 BEEF DRIPPING CHIPS \$9



EXECUTIVE CHEF *jennifer puccio*

GROUPS OF 6 OR MORE 20% service