

THE TERRACE

Farm to Table

SHARED PLATES

The Terrace's ingredients are sourced from local farms and handcrafted for a shared dining experience in our beautiful West Garden



STARTERS

Spinach Artichoke Crostini 9 (v)

Warm artichoke and spinach tapenade, sourdough toast

House Meatballs 10 (κ)

Tomato parmesan sauce, garlic crostini

Moroccan Carrot Pâté 9 (vg)

Harissa roasted carrot purée, grilled flat bread

SALADS

Salmon Salad Niçoise 16

Wild caught salmon, baby greens, marinated potato, haricot vert, pickled red onion, farmers eggs, Kalamata olive, cherry tomato, white balsamic

Melon Prosciutto & Burrata 14

Tomato parmesan sauce, garlic crostini

Roasted Beet & Goat Cheese 14 (v)

Thyme scented walnuts with citrus vinaigrette

FLATBREAD

Ricotta Spinach Garlic 14

Fresh ricotta, spinach, black pepper bacon, roasted tomatoes, roasted garlic

Potato & Forrest Mushroom 15 (v)

Shaved potatoes, roasted seasonal mushrooms, braised leeks, smoked gouda & truffle oil

Pesto Shrimp 16

Pesto marinated shrimp, charred tomatoes, roasted red peppers, crumbled feta cheese

Margherita 13 (v) (κ)

Cheese blend, classic crust, tomato sauce

ENDINGS

Seasonal Dessert 7

Ask your server about our offerings

VEGETARIAN (v) VEGAN (vg) KID FRIENDLY (κ)

