



AMELIA'S GARDEN  
2 COURSE - \$25 LUNCH

**FIRST**

TRADITIONAL APPLE AND CHEDDAR SOUP | Campbell's Orchards apples,  
County Cider and aged Canadian cheddar cheese,  
topped with a Vader's maple syrup glazed puff pastry |V|

LOCAL PRINZEN CHICKEN LIVER MOUSSE or COUNTY STYLE PÂTÉ BOARD |  
Local Prinzen farm chicken liver mousse or pork pâté scented with Kinsip  
Distilleries brandy served with crostini, gherkins, onion, Cressy mustard, and  
Waring House crab apple jelly

BEET AND GOAT CHEESE SALAD | mixed greens, Vader's maple & walnut  
dressing, pickled beets, shallots, and goat cheese  
| V without cheese |

**SECOND**

SHEPPARD'S PIE | Ivy Dell Farm's lamb deliciously seasoned and combined with  
vegetables, topped with mashed potatoes and cheese

WARING HOUSE FISH & CHIPS | Haddock battered with our house Pilsner brewed  
by Midtown Brewery, our fish and chips is a perennial favourite



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**CONTINUED**

PANINI WITH A LOCAL TWIST | Prinzen Farm's grilled chicken with Cambell's Orchard Empire Apples, brie, arugula, and a drizzle of Sandbanks Bee's Honey

BEEF CHILLI | Prinzen Farm's Beef served with mashed potatoes and pastry Chef Scott Jones' sourdough bread

VEGAN RED LENTIL DAHL | Traditional aromatic curry made with red lentils, vegetables, Ruth's Table garlic, served with a hard cooked egg and Naan bread  
| V without egg

**DESSERT**

SANDBANKS HONEY AND ORANGE CHEESECAKE

VADER'S MAPLE SYRUP Crème brûlée

CAMPBELL'S ORCHARD APPLE CRUMBLE

CHOCOLATE MOUSSE SCENTED WITH KINSIP DISTILLERY'S APPLE CASSIS