

SAILOR

LUNCH

March 2026

Egg Mayonnaise + Celery Salt 6

Roasted Nuts with Bourbon + Rosemary 6

Fried Anchovy with Sage + Lemon 17

Smoked Haddock Chowder 15

Green Salad with Oregano Vinaigrette 17

Caesar Salad with Parmesan + Croutons 20

Braised Greens Quiche with Green Salad 24

Soft Omelette with Comté + Fines Herbs 21

Croque Monsieur 24 | 27 *with egg*

Avocado Toast with Fermented Hot Sauce 17 | 21 *with egg*

Bass with Swiss Chard, Lentils + Horseradish Cream 34

Half Roasted Chicken with Herb Butter + Spinach 38

Sailor Burger with Melted Onions, Cheddar + Fries 34

Brown Sugar Custard Tart with Crème Fraîche 15

Ginger Cake with Vanilla Cream 14