

the CAVALIER

BREAKFAST

served all day, beginning at 7:00 am

WARM CRUMPET OR TOASTED PULLMAN <i>fruit preserves</i>	\$6
SEASONAL FRUITS <i>acacia honey and mint</i>	\$5
GREEK YOGHURT <i>preserved fruit and housemade granola</i>	\$9
BUTTERMILK PANCAKES <i>golden syrup and fruit compote</i>	\$11
MUSHROOMS ON TOAST <i>double cream, balsamic and sherry</i>	\$14
SMOKED SALMON ON TOAST <i>butters, radish and dill</i>	\$14
HANGER STEAK AND EGGS <i>salsa verde</i>	\$15
RASHER SANDWICH <i>toasted bread and butter</i>	\$10

SOLDIERS

SOFT-COOKED HEN EGG <i>granary soldiers</i> \$7
SOFT-COOKED DUCK EGG <i>duck leg confit soldiers</i> \$14
HEN EGG HOLLANDAISE <i>ham and cheese soldiers</i> \$12
HORSERADISH HOLLANDAISE <i>smoked salmon soldiers</i> \$13
WELSH RAREBIT GRAVY <i>thrice-cooked potato soldiers</i> \$11
ENGLISH CUSTARD <i>nutmeg and sugar soldiers</i> \$10
STOUT CUSTARD <i>salted chocolate and hazelnut soldiers</i> \$10

SIDES

THICK-CUT BACON, PORK BANGERS OR TWO HEN EGGS	\$7
BAKED BEANS, SAUTÉED MUSHROOMS OR ROASTED TOMATOES	\$5
SAUTEED SPINACH, SALAD OF SEASONAL GREENS OR SLICED AVOCADO	\$6
BEEF DRIPPING CHIPS, CRISPY POTATOES OR CHICKEN FAT ROASTED POTATOES	\$5

THE ENGLISH

two poached or fried hen eggs, thick-cut bacon,
pork bangers, baked beans, sautéed mushrooms,
roasted tomatoes and toasted pullman \$15

STUMPTOWN COFFEE ROASTERS

"holler mountain" and "trapper creek" coffees	\$3
"hair bender" espresso or macchiato	\$3
"hair bender" cappuccino or latte	\$4
cold brew coffee	\$5

SAMOVAR TEA LOUNGE

breakfast blend and earl grey teas	\$6
chamomile with lemongrass and lemon myrtle	\$5
peppermint with cacao and lavender	\$6
jasmine pearl green tea	\$7
ryokucha green tea with puffed rice	\$7

LUNCH

served from 11:30 am to 3:00 pm

OYSTERS ON THE HALF <i>mignonette</i>	\$AQ
HOUSE CURED FISHES <i>butters, bread, radish and dill</i>	\$16
PINT OF PRAWNS <i>marie rose sauce</i>	\$15
DEVILED CRAB AND ROCK SHRIMP <i>cucumber and lemon aioli</i>	\$15
THE CAVALIER SALAD <i>greens, vegetables, goat cheese and truffled vinaigrette</i>	\$14
FARRO AND ROASTED BEETS <i>basil, pea tendrils and pumpkin seeds</i>	\$13
LAMB SCRUMPETS <i>pickled mint and chile</i>	\$15
BEEF TARTARE <i>capers, horseradish and dill</i>	\$16

EGGS AND CHEESE

QUAIL EGGS MAYONNAISE <i>celery salt and crispy shallot</i> \$2 each
DUCK DUCK SCOTCH EGG <i>stone fruit chutney</i> \$14
WELSH RAREBIT SOUFFLE <i>watercress and cheddar crisp</i> \$13

ENTREES

SALMAGUNDI <i>sliced rotisserie meats, fruits, nuts and leaves</i>	\$15
FISH AND CHIPS <i>seasonal catch, thrice-cooked chips and malt vinegar aioli</i>	\$22
"SUNDAY ROAST" CHICKEN <i>vegetables and mustard-bacon jus</i>	\$26
STEAK AND OYSTER PIE <i>beef cheek and hanger steak with oyster on the half</i>	\$21
WILD MUSHROOM PIE <i>market vegetables and savoury crust</i>	\$19
PETRALE SOLE <i>preserved lemon, heirloom tomato and local samphire</i>	\$25

SANDWICHES

SERVED WITH THRIICE-COOKED CHIPS
OR A SALAD OF SEASONAL GREENS

BLUE BAR BURGER	\$16
<i>english cheddar, tomato chutney, mustard and onion</i>	
"ENGLISH DIP"	\$15
<i>pork and beef bangers on baguette with caramelized onion jus</i>	
ROAST LEG OF LAMB	\$6
<i>charred aubergine, pickled red onion and salsa verde</i>	

FRESH JUICE BLENDS

carrot, blood orange and mango	\$5
honeydew melon, cucumber and lime	\$7
ruby grapefruit, plum and raspberry	\$7
gold beet, tangerine and ginger	\$6

SOFT REFRESHMENTS

earl grey tea scented lemonade	\$5
iced black tea with currant and pepper	\$5
iced white tea with citrus cordial	\$5
pressed apple, maple and sparkling cidre	\$6
citrus, ginger and rhubarb cooler	\$6