

WINE

SPARKLING

NV CAVE SPRINGS BLANC DE BLANC

5OZ ~ \$17

NV CHAMPAGNE LANCELOT- PIENNE INSTANT PRESENT BRUT BLANC DE BLANC

BOTTLE ~ \$175

WHITE

2021 PEARL MORISSETTE FOUQUE

5OZ ~ \$18

TENDER AND SHINING WITH VIBRANCY - A SILKY CARESS OF LUSH FRUIT AND APPETIZING SALINITY

2019 PEARL MORISSETTE IRRÉVÉRENCE

5OZ ~ \$17

ENVELOPING AND FLORAL - A MORNING WALK IN A DEWY ORCHARD; SMOOTH, LIVELY AND RICH ON THE PALATE

ROSE & RED

2021 PEARL MORISSETTE ROSELANA

5OZ ~ \$13

A ROSE FOR ALL SEASONS - VINOUS AND GIVING AT HEART, YET LIGHT FOOTED AND GENTLE;
VIBRANT, REVIVIFYING, IRRESISTIBLE

2021 PEARL MORISSETTE CHAMBOULÉ

5OZ ~ \$18

DELICATE AND LACY - AN EXPANSIVE BOUQUET OF DARK RED FRUIT; RESONANT WITH DEEP FLAVOURS OF BLACK CHERRIES

DRINKS

MENU

RPM BAKEHOUSE

A LA CARTE

SOURDOUGH ~ 10

HAZELET RYE, RED CLAWSON, ROUGE DE BORDEAUX,
HARD RED SPRING WHEAT
& WHIPPED GOAT CHEESE, HONEY, COLD PRESSED HEMP OIL

HAM HOCK TERRINE ~ 12

MUSTARD, VINEGAR PICKLES, HERBS
PAIRING: 2012 PEARL MORISSETTE BLACK BALL

LEEK TART ~ 15

OVER-WINTER LEEKS, SAUCE MORNAY, GARLIC VINAIGRETTE
PAIRING: 2021 PEARL MORISSETTE FOGUE

LAMB SHOULDER ~ 36

BEETS, MUSTARD GREENS, GARLIC SCAPES
PAIRING: 2021 PEARL MORISSETTE CHAMBOULE

STICKY TOFFEE PUDDING ~ 11

ITALIAN PLUM, CARAMEL, GINGER ICE CREAM

CHEESE ~ 8

DAILY SELECTION

SEASONAL SAMPLE MENU ~ SUBJECT TO CHANGE

DINNER

MENU