



To Begin

Baked Heritage Beetroot
Truffled Goats Cheese, Candied & Cucumbers, Radish

Pea Soup
Ham Hock, Parsley

Grilled Asparagus
Parmesan Custard, Olives, Hazelnut

Chicken Thigh Kiev
Lovage Mayo, Onion Seeds

Main Course

Tarragon Gnocchi £21.00
Tomato Fondue, Artichokes, Pickled Shemji, Burre Nantis

Glazed Cod £24.00
Poached Lobster, Courgette Flower, Lardo

Lamb Rack £25.00
Wild Garlic, Peas, Duck Fat Potato Terrine, Violet Artichokes

Sirloin £27.00
Fillet £29.00
House Salad, Fries, Peppercorn Sauce

Sea Bream £23.00
Confit Fennel, Gremolata, Asparagus, Chervil Emulsion

Roast Breast Chicken £22.00
Lemon & Thyme, Celeriac in Leek Ash, Grilled Scallions, Potato Gnocchi





*A*dditional Side £4.50

French Fine Beans
Pomme Puree
French Fries
Truffle French Fries

*D*esserts

Lemon Posset
Blood Orange, Shortbread

Chocolate Pave
Milk Solids, Raspberry Foam

Apple Tart
Salted Caramel, Vanilla Ice Cream

Selection of Irish
Cheese Crackers, Chutney

2 COURSES £29 3 COURSES £35

SUPPLEMENT £5 ON STEAKS

