



**Lunch Menu** 3 course €38 (Starter/Main Course/Dessert)

**Bites**

Homemade Bread with Mushroom Butter €5  
Smoked Almonds & Gordal Olives €9  
Flaggy Shore Oysters €9  
Crispy Veal & Olive Croquette, Anchovy €9  
Pancetta Reginella €14  
Mandola Dei Colli €16

**Starters**

Charred Jumbo Green Asparagus, Manchego, Hazelnut, Lovage  
Cep Dumplings, Aged Soya, Fennel, Herb Oil  
Scallop Ceviche, Sudachi Ponzu, Cucumber, Coriander  
Suckling Pig's Head Carpaccio, Quail's Egg, Violet Mustard, Crispy Ear

**Mains**

Salt Marsh Lamb, Red Pepper, Smoked Yoghurt, Baby Gem  
Grilled Wild Halibut, White Asparagus, Dulse, Leek, Fino, Lardo  
Smoked Ricotta & Egg Yolk Raviolo, Pea, Burnt Walnut, Truffle  
Peter Hannan's Salt-Aged Delmonico Beef (for 2) (€15 *supp. per person*)

**Sides** €6 (*Sourced from McNally Organic Farm*)

Aged Beef Dripping Hash Potatoes  
McNally Organic Leaves, Caper & Radish Salad  
Chargrilled Cabbage, Alsace Bacon

**Dessert**

Barley Malt Panna Cotta, Poached Clementine, Pistachio  
85% Dark Chocolate Opera, Caramelised Celeriac Ice-cream  
Roast White Chocolate & Rhubarb Cheesecake  
Cheese, Seasonal Selection, Homemade Seeded Crackers, Quince Jelly (€6 *supp.*)

A service charge of 12.5% will apply to groups of 5 or more.

*Allergen information available on request. Please inform a member of staff if you have an allergy as not all ingredients are displayed on the menu.*