

Lunch Menu

3 course €38 (Starter/Main Course/Dessert)

Bites

Homemade Bread with Mushroom Butter €5

Pancetta Reginella €14

Mandola dei Colli €16

Smoked Almonds & Gordal Olives €8.5

Salted Cod Croquette, Preserved Lemon €9

Flaggy Shore Oysters €9

Crisp Veal Neck, Olives €9

Starters

Balsamic Glazed Carrot, Mapo, Dukkah, Smoked Sheep Yogurt

Cep Dumplings, Aged Soya, Fennel, Herb Oil

Duck Heart Tartine, Preserved Yellow Plum

Wild Sea bass Crudo, Blood Orange, Shiso

Mains

Dry Aged Venison, Salt Baked Swede & Sichuan Pepper, Redcurrant

Grilled Wild Halibut, Fregola, Guanciale, Cauliflower & Vadouvan

Spinach & Ricotta Malfatti, Squash Gremolata, Sage Butter

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

Shaved King Oyster Mushroom & Endive Salad

Chargrilled Hispi Cabbage, Alsace Bacon

Dessert

Sorrento Lemon Cream, Gin, Blackberry, Gingerbread Biscuit

Warm Chocolate Mousse, Walnut Ice-cream, Campari

Cheese, Seasonal Selection, Homemade Seeded Crackers, Quince Jelly (*€6 supp.*)

Rum Baba, Prune, Mascarpone, Px (for 2) (*€4 supp.*)

Allergen information available on request