

## Sunday Menu

3 courses €48 | kids €19 (Starter/Main Course/Dessert)

### Bites

Homemade Sourdough Focaccia with Picual Olive Oil

Smoked Almonds & Gordal Olives €8.5

Flaggy Shore Oysters €8

Salted Cod Croquette, Preserved Lemon €9

Crispy Veal Neck & Olive €9

Pumpkin Barbagiuana, Preserved Garlic €9

Pancetta Reginella €14

### Starters

Smoked Jerusalem Artichoke, Crème Fraîche, Pink Lady, Truffle

Cep Dumplings, Aged Soya, Fennel, Herb Oil

Bluefin Tuna, Cucumber, Coriander, Ponzu, Black Sesame

Veal SweetBreads, Shimeji, Olive Oil Potato, Thyme

### Mains

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

Grilled Halibut, Chorizo, Coco De Paimpol, Kohlrabi, Cockles

Roasted Cauliflower, Fontina, 63° Egg Yolk, Hazelnut Vinaigrette

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

Granny Smith Apple Sponge, Calvados, Crème Fraîche Ice-Cream

Warm Chocolate Mousse, Walnut Ice-cream, Campari

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