



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

### Bites

Homemade Sourdough & Olive Focaccia  
Crispy Veal & Olive Croquette, Anchovy €8  
Smoked Almonds & Gordal Olives €9  
Flaggy Shore Oysters €9  
Pancetta Reginella €14  
Mandola Dei Colli €16

### Starters

Charred Green Asparagus, Manchego, Hazelnut, Lovage  
Cep Dumplings, Aged Soya, Fennel, Herb Oil  
Wild Seabass Crudo, Blood Orange, Radish, Rosemary  
Suckling Pig's Head Carpaccio, Cipollini Onions, Violet Mustard

### Mains

Salt Marsh Lamb, Wild Garlic, 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, Pomelo & Radish Salad  
Chargrilled Cabbage, Alsace Bacon

### Dessert

Barley Malt Panna Cotta, Poached Clementine, Pistachio  
Warm Chocolate Mousse, Celeriac Ice-cream, Campari  
Roast White Chocolate & Rhubarb Cheesecake  
Cheese, Seasonal Selection, Homemade Seeded Crackers, Quince Jelly (*€6 supp.*)  
Rum Baba, Cider Poached Pear, Px & Vanilla Ice-Cream (for 2) (*€4 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.*