



Christmas Lunch Menu

3 courses €48 (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
Bresaola, Fried Potato Galette, Anchovy €9
Squid A La Plancha, Jalapeño €12

Starters

Balsamic Glazed Carrot, Mapo, Dukkha, Smoked Sheep Yogurt
Cep Dumplings, Aged Soya, Fennel, Herb Oil
Wild Sea bass Crudo, Blood Orange, Rosemary
Sika Deer Carpaccio, Artichoke, Pickled Pear, Puntarelle

Mains

Roast Pheasant, Braised Chicory, Polenta, Marjoram & Quince
Grilled Wild Halibut, Fregola, Guanciale, Cauliflower & Vadouvan
Spinach & Ricotta Malfatti, Squash Gremolata, Sage Butter
Peter Hannan's Salt-Aged Irish Delmonico Beef (for 2) *(Supp €15 p.p)*

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

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

Dessert

Barley Malt Panna Cotta, Poached Clementine, Pistachio
Warm Chocolate Mousse, Walnut Ice-cream, Campari
Rum Baba, Mascarpone, Prunes, Px (for 2) *(Supp €4)*
Cheese, Seasonal Selection, Homemade Seeded Crackers, Quince *(Supp €4)*

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

Allergen information available on request