

DINNER MENU

Bites

Guanciale €8
Brandy bay oyster €7
Homemade bread & butter €2.5
Iberico pork & olive croquette €8
Smoked almonds & nocellara olives €6

Starters

Cep dumpling, aged soya, trompettes, chives €12
Yellow fin tuna, fermented radish, black sesame €14
Deer carpaccio, artichoke, juniper, pickled pear €13
Salt baked celeriac, truffle stracciatella, hazelnuts €11

Mains

Cod a la plancha, beluga lentils, parsley, lardo €25
Roast pheasant, braised endive, pickled quince, polenta €27
Spinach & ricotta malfatti, mataki, onion squash, sage butter €20
Cote De Boeuf (for 2) €64

Sides €4.5

Beef dripping hash potato
Kohlrabi, winter leave salad
Sprout tops, toasted almonds

Dessert

Cheese, seasonal selection €11
Malt pannacotta, clementine, pistachio €7
Granny smith sponge, calvodos ice-cream €7
Warm chocolate mousse, buttermilk ice-cream €7

Tea/Coffee Selection €4.50

*A service charge of 10% will apply to groups of 5 and more
Allergen information is available on request*