

## **LUNCH MENU**

2 Course €24 | 3 Course €28

### **Bites**

Homemade bread & butter €2.5

Brandy bay oyster €7

Pancetta Coppata €9

### **Starters**

Yellow fin tuna, fermented radish, black sesame

Salt baked celeriac, truffle, stracciatella, hazelnuts

Pheasant & foi gras salsiccia, braised endive, dandoline

### **Mains**

Cod a la plancha, beluga lentils, parsley, lardo

Spinach & ricotta malfatti, maitaki, onion squash, sage butter

Slow cooked short ribs, pickled walnuts, polenta

### **Sides** €4.5

Beef dripping hash potato

Kohlrabi, winter leaf salad

Charred January king cabbage, toasted almonds

### **Dessert**

Durrus

Malt pannacotta, clementine, pistachio

Warm chocolate mousse, buttermilk ice-cream

Tea/Coffee Selection €3.50

*A service charge of 10% will apply to groups of 5 and more*

*Allergen information is available on request*