

SUNDAY MENU

2 Course €27 | 3 Course €33

Bites

Pancetta Coppata €9
Brandy bay oyster €7
Homemade bread & butter €2.5
Salted cod & preserved lemon croquette €8

Starters

Cep dumpling, aged soya consommé, chanterelles, chives
Seabream crudo, pickled fennel, blood orange, coriander
Salt baked celeriac, truffle, stracciatella, hazelnuts
Deer carpaccio, artichoke, juniper, pickled pear

Mains

Halibut a la plancha, beluga lentils, parsley, lardo
Roast pheasant, braised endive, pickled quince, polenta
Spinach & ricotta malfatti, maitaki, onion squash, sage butter
Cote De Boeuf (for 2, €10 supplement per person)

Sides €4.5

Beef dripping hash potato
Kohlrabi, winter leaf salad
Charred January king cabbage, Alsace bacon

Dessert

Seasonal cheese choice: Fourme d'Amber, Shepard's store or Durrus
Malt pannacotta, clementine, pistachio
Granny smith sponge, calvados ice-cream
Warm chocolate mousse, buttermilk ice-cream

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