

## SET LUNCH MENU

2 COURSES €28.50

### STARTER

Caramelised Onion Soup, Aged Comte Gougere, Black Truffle  
*Langhe, Nebbiolo 13.00*

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps  
*Bourgogne, Kimméridgien 12.50*

Ham Hock & Rabbit Terrine, Leek Mayonnaise, Sourdough  
*Valpolicella Classico 11.50*

### MAIN

Butter Roast Chicken Breast, Cavatelli, New Season Asparagus, Wild Garlic, Morels  
*Tahbilk, Marsanne 11.50*

Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus  
*Corbières Rosé 12.95 Or New Zealand - Sauvignon Blanc 11.00*

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts, Chanterelles  
*Castel Ringberg, Pinot grigio 13.50*

### DESSERT

Poached Rhubarb, Valrhona Bavarois, Blood Orange, Rhubarb Sorbet 8.00  
*Muscat & Sauvignon 8.00*

Valrhona Milk Chocolate Parfait, Coffee Mousse, Milk Ice Cream 8.00  
*Aged Banyuls 21.00*

Salted Caramel Tart, Beurre Noisette Ice Cream 8.00  
*Vin Santo Del Chianti 11.50*

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SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayo,  
Sarladaise Potato,

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*'Should you wish to enjoy any paired food & wine a suggested wine by the glass is below the dish'*

Chef Ciaran McGill

Please notify a team member regarding any Allergies or Food Intolerances

No Service Charge except parties of 6 or more 12.5% applies