

SET LUNCH MENU

2 COURSES 27.00

STARTER

Confit Chicken Terrine, Leeks, Charcoal Mayonnaise, Sourdough Toast
(Bourgogne, Kimméridgien 12.50)

Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish
(Côtes de Gascogne, Sauvignon Blanc 8.75)

St Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs
(Bourgogne, Aligoté 10.75)

MAIN

Hake, Cavatelli, White Turnip, Mussels, Peas, Alsace Bacon
(Sancerre, Rosé 13.75 or New Zealand Sauvignon Blanc 11.00)

Andarl Farm Pork Rack, Heritage Carrot, Pickled & Burnt Apple
(Tahbilk, Marsanne 11.50)

Salt Baked Celeriac, King Oyster Mushroom, Hazelnuts & Grapes
(Langhe, Nebbiolo 13.00)

DESSERT

Valrhona Chocolate Tart, Pedro Ximenez Ice Cream 9.50
(Pedro Ximenez 12.50)

Lemon Vacherin, Sponge, Lemon Curd, Velvet Cloud Yoghurt Sorbet, Fennel 9.50
(Monbazillac 10.50)

Vanilla Cream, Mirabelles, Caramelised Puff Pastry 9.50
(Muscat & Sauvignon 8.00)

SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots
Beetroot, Horseradish Crème Fraiche

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

A LA CARTE LUNCH

STARTER

Chicken Liver & Foie Gras Parfait, Black Fig Jam, Warm Brioche 14.50
(Tokay Pinot Gris 10.50)

Lobster Ravioli, Crab Bisque, Summer Truffle 14.50
(Chardonnay, De Westshof Estate 9.85)

Cured & Torched Mackerel, Liscanor Crab, Avocado, Pickled Cucumber 12.50
(Godello & Treixadura, Galicia 12.00)

MAIN

*Wild Grouse, York Cabbage, Pickled Blackberry, Celeriac 32.00
(Malbec, Mendoza 12.75)

Sika Deer, Salsify, Ceps, Artichoke, Hazelnut 36.00
(Côte de Nuits Villages 18.00)

Turbot, Sweet Corn, Cockles, Smoked Yoghurt, Courgette & Basil 36.00
(Graves Blanc, Bordeaux 13.00)

CHEESE & DESSERT

Artisan Cheese, Spiced Apple & Pear, Sourdough Crackers 14.50
(10 yr old Tawny Port 17.00 or Ruby Port 7.00)

Raspberry Soufflé, White Chocolate Sorbet, (15 minutes) 12.50
(Tokaji Aszú, 5 Puttonyos 17.00)

Caramelised Pineapple, Coconut Sorbet, Ginger & Lime, Toasted Coconut 12.00
(Antinori, Muffato della Sala 12.50)

5 COURSE SURPRISE MENU €55

Matching Wines €45

(Last Orders 1.30pm)

Chef Ciaran McGill

* Wild Game May Contain Shot

Please Notify a Team Member Regarding any Allergies or Food Intolerances

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