

SET LUNCH MENU

2 COURSES €28.50

STARTER

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts, Beetroot Meringue
Côtes de Gascogne 8.75

Cured Salmon, White Turnip, Sheep's Yogurt, Nettle
Godello & Treixadura 12.00

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

MAIN

Butter Roast Chicken Breast, Cavatelli, Wye Valley Asparagus, Wild Garlic, Morels
Marsanne 11.50

Cod, Cauliflower Puree, Calcot Onion, Hazelnuts, Grapes, Brown Butter
Corbières Rosé 12.95 Or New Zealand - Sauvignon Blanc 11.00

Salt Baked Carrots, Polenta, Pickled Carrot, Smoked Yoghurt
Castel Ringberg, Pinot Grigio 13.50

DESSERT

Panna Cotta, Gariguetto Strawberry, Tarragon Ice Cream 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

SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayonnaise,
Sarladaise Patato

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

Please Note this is a Sample Menu

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