

SET LUNCH MENU

2 COURSES €28.50

STARTER

Caramelised Onion Soup, Aged Comte Gougere, Black Truffle

Cured & Torched Mackerel, Cucumber, Lovage, Radish

Ham Hock & Rabbit Terrine, Leek Mayonnaise, Sourdough

MAIN

Butter Roast Chicken Breast, Cavatelli, New Season Asparagus, Wild Garlic, Morels

Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts, Chanterelles

DESSERT

Poached Rhubarb, Valrhona Bavarois, Blood Orange, Rhubarb Sorbet 8.00

Valrhona Milk Chocolate Parfait, Coffee Mousse, Milk Ice Cream 8.00

Caramel Tart, Beurre Noisette Ice Cream 8.00

SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayo,

Sarladaise Potato,

Glazed Beetroot, Horseradish Crème Fraiche

Please notify a team member regarding any Allergies or Food Intolerances

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