

SET LUNCH MENU

2 COURSES €28.50

STARTER

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

Caramelised Onion Soup, Aged Comte Gougere, Truffle
Valpolicella Classico 11.50

Cured Salmon, Pickled Cucumber, Avocado Puree, Dill
Godello & Treixadura 12.00

MAIN

Cod, Cauliflower Puree, Capers & Raisin, Vadouvan Butter
Corbières Rosé 12.95 Or New Zealand, Sauvignon Blanc 11.00

Braised Beef Cheek, Cep Puree, Hay Baked Celeriac, Chestnut Mushroom
Rioja, Tempranillo 12.50

King Oyster Mushroom, Taleggio Croquettes, Parsley Root, Hazelnuts
Langhe, Nebbiolo 13.00

DESSERT

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet 8.00
Monbazillac 10.50

Vanilla & Mango Cheesecake, Coconut Sorbet, Ginger & Lime 8.00
Muscat & Sauvignon 8.00

Plum Clafoutis, Port & Star Anise Reduction, Vanilla Ice Cream (15 Minutes) 8.00
Vino Chinato By Mauro Vergano 16.00

SIDE ORDERS 5.50 each

Tenderstem Broccoli, Warm Bacon Mayo,
Baby Potatoes & Spring Onion,
Glazed Beetroot, Horseradish Crème Fraiche

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