

SUNDAY LUNCH

Open 1.00-4.00pm

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

Lemon Curd Tart, Fennel Meringue, Cassis Sorbet 8.00
Umbria, Muffato della Sala, Antinori 12.50

SIDE ORDERS 5.50 each

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

Please Notify a Member of Management Regarding any Allergies or Food Intolerances

No Service Charge Except on Parties of 6 or More 12.5 % applies