

**SUNDAY LUNCH**

Open 1.00-4.00pm

2 COURSES 27.00

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**STARTER**

St Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs  
Ham Hock & Foie Gras Terrine, Tarragon, Sourdough Toast  
Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish  
Aged Comte Ravioli, Smoked Bacon Consommé, Truffle +5.00

**MAIN**

Butter Roasted Chicken, Girolles, Hand Rolled Cavatelli, Cauliflower  
Hake, Grelot Onion, White Turnip, Mussels, Bisque, Wild Garlic  
Nettle & Barley Risotto, King Oyster, Cauliflower, Hazelnuts  
Milk Fed Veal, New Season Asparagus, Morels, Pomme Dauphine +10.00

Side Order 4.95

New Season Potatoes & Seaweed Butter  
Beetroot, Hazelnut & Warm Smoked Eel Mayonnaise

**CHEESE & DESSERT**

Valrhona Araguani Chocolate, Cocoa Nibs, Raspberry Sorbet 9.50  
Raspberry Soufflé, White Chocolate Sorbet, 15 minutes preparation 12.50  
Poached Rhubarb, Orange and Caraway Sable, Rhubarb Sorbet 8.50  
Artisan Cheese, Spiced Pear, Sourdough Crackers 14.50

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Chef Ciaran McGill

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