

# SUNDAY LUNCH

Open 1.00-4.00pm

2 COURSES €28.50

## STARTER

Jerusalem Artichoke Risotto, Artichoke Crisps, Toasted Seed  
St Tola Goats Cheese, Pickled Beetroot, Candied Nuts  
Ham Hock & Rabbit Terrine, Leek Mayonnaise, Sourdough Toast  
Lobster Ravioli, Crab Bisque, Summer Truffle +8.00

## MAIN

Cod, Cauliflower Purée, Calcot Onion, Hazelnuts, Grapes, Chicken Skin  
Butter Roast Chicken Breast, Cavatelli, Wye Valley Asparagus, Wild Garlic, Morels  
Salt Baked Carrots, Polenta, Smoked Yoghurt. Pickled Carrots, Kale  
Lamb Rump, Salsify, Black Garlic Puree, Tomato Jam, Sea Beet +10.00

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## SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayonnaise,  
Sarladaise Potato

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## CHEESE & DESSERT

Poached Rhubarb, Vanilla Bavarois, Rhubarb Sorbet, Blood Orange 8.00  
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, (15 minutes preparation) 12.50  
Salted Caramel Tart, Beurre Noisette Ice Cream 8.00  
Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers 16.50

Chef Ciaran McGill

**Please Note is this a Sample Menu**

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