



Dinner

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread

Delica Pumpkin, Walnuts, Goats Cheese, Pickled Apple, Sage, Chicory

Pressed Duck & Pistachios, Fried Duck Heart, Mandarin, Sprouts

Hot Smoked Salmon, Moolis, Turnip, Horseradish, Cucumber, Caviar

Grilled Mullet, Octopus, Watermelon, Fennel, Artichoke, Almonds

Spinach, Petit Pois & Parsley Risotto, Gorgonzola

Lamb Rump, Lamb Croquette, Carrots, Cumin & Cashew Dukkah

Irish Hake, Leeks, Clams, Mussels, Samphire, Kohlrabi, Cucumber, Wasabi

Pork Belly, Pork Fillet, Red Cabbage, Parsnip, Pear

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

Roasted Root Vegetables £3.5

Banana Set Custard, Pecans, Toffee & Chimney Fire Coffee, Cinnamon Ice Cream

White Chocolate Parfait, Lemon Curd, Rhubarb, Lavender Crumble

Coconut & Malibu Posset, Calamansi, Coconut Truffle, Bitter Chocolate Sorbet

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

Petit Fours

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.