



Amuse Bouche

72hr potato focaccia, carbonara butter (1,4,7)

Prawn & Lobster

Wild prawn and lobster arancini, anchovy, hollandaise, pickled shallots (1,4,5,7,14)

Burrata

Burrata served with thin sliced Parma ham, dressed rocket, fermented heirloom tomatoes, Italian dressing grilled sour dough (1,4,7)

Spicy Carrot and Coconut Soup

Topped with toasted almonds (3,4)

Risotto

Chorizo and green pea risotto, aged parmesan and crispy kale (1,4)

Scallops

Seared hand dived scallops cooked in a brown butter, pea and creme fraiche risotto topped with salmon caviar (4,6,9)

Wagyu Beef

Wagyu beef cheek, smoked parsnip puree, fondant potato, beef fat rainbow carrots, rich red wine jus (4,11,14)

Wild Cod

Saffron infused wild cod fillet served with a lemongrass curry volute, grilled Japanese prawns (4,5,6,8)

Chicken

Chicken 3 ways, brown buttered based chicken, chicken & asparagus terrine, chicken and black pudding croquette finished with a chicken and madeira jus (1,4,7)

Cauliflower Steak

Cauliflower steak, Café de Paris butter, toasted hazelnuts (3,4)

Strawberries and Chocolate

Crushed chocolate pot with strawberry salsa, chocolate ganache, chocolate sponge, pickled strawberries, strawberry ripple ice cream (1,4,7)

Passion Fruit

Passion fruit cheesecake, mango and pineapple compote, meringue shards, Chantilly cream micro herbs (1,4,7)

Red Velvet Trifle

Trifle, red velvet and blossom flower sponge, elderflower custard, sambuca cream, fresh raspberries (1,4,7)

Freshly Brewed Tea or Coffee

€50.00

ALL ALLERGENS ARE USED THROUGHOUT OUR KITCHEN

1. Cereals, 1w Wheat, 1b Barley, 1o Oats, 1r Rye, 2. Peanuts, 3. Nuts, 3a Almond, 3b Brazil Nuts, 3c Cashews, 3h Hazelnuts, 3m Macadamia, 3pe Pecan, 3pi Pistachio, 3w Walnuts, 3pn Pine Nuts, 4. Milk, 5. Crustaceans, 6. Mollusc, 7. Eggs, 8. Fish, 9. Celery, 10. Lupin, 11. Mustard, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide