

2 courses - €35

3 courses - €43

House Baked Focaccia

Sun-blushed tomato, apricot & almond tapenade

Confit Duck Leg Fritter

Celeriac, pickles, shimeji mushrooms, watercress

Smoked Haddock, Prawn & Scallop Gratin

Gruyere cheese, lemon, focaccia & basil crumb

Wild Mushroom Bruschetta

Toasted sourdough, charred sprouting broccoli, pine nuts, pecorino romano (gf)\*

Chicken Liver & Foie Gras Parfait

Sea salt, brioche, red wine plum, pickles, leaves (gf)\*

Pan-Roast Fillet of Cod

Samphire, potato, mussel & curry velouté, red grape, parsley oil (gf)\*

Cauliflower Steak

White bean, roast garlic & coriander hummus, blond raisin, paneer, curry oil (gf)

Tempura of Haddock

Caper, herb & dillisk aioli, minted peas, watercress, double cooked chips

Pork Tenderloin + Scallops

Hispi cabbage, sweet potato, granny smith apple, smoked boudin, pork jus (gf)\*

Dry-Aged Hereford Striploin + €7

Roast portobello mushroom, onion marmalade, bone marrow & parsley butter, jus, double cooked chips (gf)\*

Lime & Passion Fruit Mousse

Mango, coconut shortbread (gf)\*

Callebaut Belgian Chocolate Delice

Praline, blood orange, hazelnut cream

Rum Baba

White chocolate, poached pear, pear sorbet, walnut

(gf) gluten free

(gf)\*gluten free option available