

ME NU

SNACKS

OLIVES - £5

SOURDOUGH FOCACCIA, OREGANO,
BALSAMIC AND OLIVE OIL - £5

TEMPURA IRISH ROCK OYSTERS,
SPICED SEAWEED DRESSING - £3.50 EACH

PARMESAN CHURROS - £4.50

SOFT OPENING PRICE MENU: 3 COURSES - £35

1/

JERUSALEM ARTICHOKE SOUP,
SAUSAGE ROLL
AND PICKLED WALNUT

BARBECUED OCTOPUS, PUNTARELLA,
FENNEL AND ANCHOVY DRESSING

LIGHTLY CURED GILT HEAD BREAM,
WASABI, GREEN CLEMENTINE
AND YOGHURT

HAND ROLLED MACARONI,
CHANTERELLES, GLAZED CHICKEN
WINGS AND PECORINO

2/

ROAST MONKFISH TAIL, DELICA
PUMPKIN, PIED A MOUTON,
CHESTNUT PESTO

GLAZED SHORT RIB OF BEEF

SLOW ROAST SHOULDER OF
LAMB, (FOR TWO)
*SERVED WITH BRAISED RED CABBAGE,
AND GRATIN DAUPHINOISE*

ITALIAN WHITE SWEET POTATO
AGNOLOTTI, OREGANO,
PUMPKIN SEED PESTO

3/

CHOCOLATE, HONEYCOMB AND MACADAMIA
WARM BROWN BUTTER CAKE, POACHED PEAR, CRÈME FRAÎCHE
YOGHURT PANNA COTTA, BLOOD ORANGE, GRAPEFRUIT AND MADELEINES
GORGONZOLA AND AGED COMTE, LAVOCHE, CHUTNEY

KINGSDOWN WATER STILL AND SPARKLING (330ML.) £2.50

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

FOOD ALLERGIES AND INTOLERANCES:
PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS.
WHILST WE DO ALL WE CAN TO ACCOMMODATE GUESTS WITH FOOD INTOLERANCES AND ALLERGIES,
WE ARE UNABLE TO GUARANTEE THAT THE DISHES WILL BE COMPLETELY ALLERGEN FREE.