

Champ Bread, Guinness Wheaten & Abernethy Butter	4.00
Cratloe Hill Sheep's Cheese, Broadbeans & Radish	8.00
Goatsbridge Rainbow Trout, Dried Apricots, Rosewater & Smoked Almonds	9.00
Chilled Portavogie Crab Lasagne, Lemongrass & Brown Crab Bisque	9.50
Charentais Melon, Iberico Ham & Truffle Mayonnaise	9.50
Hannan's Potted Ox Cheek, Brussel Sprouts & Hot Mustard	8.00
Lough Neagh Smoked Eel, Beetroot, Horseradish & Dulse Salad	9.00
Rademon Estate Pigeon, Miso Foie Gras, Butternut Squash & Scallions	9.00
Confit Cod, Squid, Queen Scallop & XO Sauce	19.50
Monkfish Tail, Sweetcorn & Clam Chowder, Peter Hannan's Guanciale	19.50
Turbot, Green Tomato, Rathlin Island Kelp Linguine & Ginger	22.00
Barbary Duck, Parsley Root Purée, Iona Farm Vegetables & Leg Cottage Pie	21.00
Fillet of Beef, Jerusalem Artichoke, Crème Fraiche & Truffle	26.00
Wild Irish Venison, Romanesco, Fermented Raspberries & Spices	24.00
Roasted Mushroom Linguini	15.50
Fries	4.00
Champ	4.00
Broccoli & Hollandaise Sauce	4.00
Mixed Irish Leaves & Kelp Pesto	4.00
Curly Kale & Dulse Butter	4.00

Tasting Menu

Cratloe Hill Sheep's Cheese, Broadbeans & Radish

Ameztoi Txakoli, Basque Country, 2013

Turbot, Green Tomato, Kelp Linguine & Ginger

Metiss, Bott Geyl, Pinot Blanc, Alsace, 2012

Cocktail Cleanser (£5 supplement)

Wild Irish Venison, Romanesco, Fermented Raspberries & Spices

Terre Di Montelusa, Primitivo, Puglia, Italy, 2014

Vacherin Mont D'Or & Local Honey

Le Pigeolet de Brunier, Grenache, Vaucluse, France 2013

White Chocolate, Blackberries & Violet

Plaimont Maestria, Pacherenc, France, 2012

4 courses £45 (£60 with Wine Pairings)

5 courses £50 (£70 with Wine Pairings)

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please note that any game dishes may contain shot. A discretionary service charge of 10% will be added to your bill.