



Sample Tasting Menu

Pickled Quails Egg
Smoked Cod's Roe
Langoustine, Mexican Marigold

Stout & Irish Treacle Bread
Cultured Butter

Wild Mushrooms
Plum, Garden Herbs

Hispi Cabbage
Mussel, Turnip

Scallop
Carrot & Oyster

Beef Fillet
Potato, Hollandaise

Optional Cheese Course
(£20.00 Supplement)

Apple
Caramelised Oats, Lemon Verbena

Crown Prince Squash
Woodruff, Butterscotch

£125 Per Person
£75 Optional Wine Flight



Sample A La Carte Menu

Starters

Wild Mushrooms, Truffled Purée, Pickled Shallot – 16

Pan Roasted Scallop, Carrot & Oyster Sauce, Milk Bread – 20

Hispi Cabbage, Puffed Barley, Onion Foam – 16

Mains

Salt Aged Beef Fillet, Piccolo Parsnip, Beef Fat Hollandaise – 36

Pan Roasted Monkfish, Lemon Verbena Beurre Blanc, Crispy Kale – 34

Handmade Tagliatelle with Wild Mushrooms – 24

Sides

Buttered Seasonal Vegetables – 8

Potato Purée - 8

Buttered Jersey Royals – 8

Desserts

Apple, Caramelised Oats & Custard – 14

Crown Prince Squash, Roasted Plum, Cream Cheese – 16

Chocolate Marquise, Raspberry & Vanilla Ice Cream – 16

Selection of British & Irish Cheeses, Pumpkin Seed Crackers – 20