



Dinner Menu

Starters

Soup Of the day, Homemade Bread

£5.00

*Corndale Farm Charcutterie, Olives, Salted Cashew Nuts, Briogther Gold Oil, Brioche
Wheaten, Baguette*

£8.50

*Beetroot, Sichaun, Fennel Cured Salmon, Fermented Khol Rabi, Orange Gel
Torched Pink Grapefruit, Stout Wheaten Croutons, Pea Shoots*

£7.50

*Chicken Liver Parfait, Raisin Puree, White Truffle Snow
Baby Leaves, Toasted Brioche*

£6.00

*Young Buck Blue Cheese Panna Cotta, Salted Walnuts, Verjus Chutney
Chargrilled Bread, Mixed Leaves*

£6.50

Mains

*Pan Fried Fillet of Hake, Beetroot Risotto, Diced Beetroot, Peas
Spinach, Noilly Prat Foam*

£17.00

*Roasted Killarney Chicken Breast, Artichoke Puree, Bacon Herb Crushed Potatoes
Tenderstem Broccoli, Mushroom & Madeira Sauce*

£16.00

*Portavo Venison Bourgonion, Chestnut Mushroom, Pearl Onion, Smoked Bacon
Baby Potato, Rich Red Wine Gravy*

£17.00

*Crispy Pork Belly, Carrot Puree, Fondond Potato, Poached Apples
Clonakilty Black Pudding, Whole Grain Mustard Veloute*

£16.00

*Slow Braised Daube of Beef, Wild Mushrooms, Parmesan Gremolata Crust
Green Beans, Creamed Potato, Red Wine Jus*

£17.00

Extra sides

Parmesan Fries, Vegetables, Mash, Fries, Blue Cheese & Walnut Salad

£3.00

*Some of our dishes may contain traces of NUTS, GLUTEN, DAIRY
If in doubt please ask a member of staff*