

A LA CARTE

(Allergens information)

df = DAIRY-FREE - **gf** = GLUTEN-FREE - **n*** = CONTAINS NUTS

Rye sour dough bread, truffle butter, sherry vinegar, raw rapeseed 3.95 **df**
 Trapani olives 4.25 **gf df**

FIRST COURSE

Cider, celeriac soup, blue cheese rarebit, apple, walnut 7.9 **gf n***
 Hay smoked hake, potato Kiev, caviar, parsnip purée, sea beans 9.9
 Venison tartar, mushroom ketchup, sour croutons, cured egg yolk, shitake 10.5 **gf df**
 Butternut squash, hazelnut, ricotta ravioli, truffle foam, sage, chilli 8.9 **n***
 Honey glazed quail, celeriac fondant, poached quail egg, granny smith 9.5 **gf**
 Pan fried scallops, Romesco sauce, roe salt crispy kale, roast butternut 12.5 **df n***
 Seabass ceviche, dill, grapefruit, wasabi emulsion, sea herbs, grapes 9.5 **gf df**

MAIN COURSE

Pork tenderloin, black garlic, parsnip, burnt quince purée, black pudding sausage roll 21.5 **df**
 Butter roasted coley, cauliflower couscous, roast Romanesco, watercress oil 23.5 **gf df**
 Duck breast, Jerusalem artichoke, duck fat butternut squash, duck jus 26.5 **gf**
 Guinea fowl supreme, truffle creamed potato, broccoli, confit garlic,
 king oyster mushroom 20.5 **df**
 Caramelized shallot, Jerusalem artichoke, Cashel blue foam, watercress 18.5 **gf**
 Pan roast salmon, hay baked parsnip, beetroot, capers, dill brown butter 19.5 **gf df**
 Fillet steak, pomme Anna, sticky shallot, watercress purée, red wine jus 32.5 **gf**
 Chateaubriand (650g) for 2 persons 72 **gf df**
 Fat chips, creamed potato, tenderstem, oyster mushroom, peppercorn sauce

SIDES

Garlic, thyme fat chips - Chilli maple tenderstem - Creamed potato
 Dill buttered Chantenay carrots - Chive oil kale

4.25 each