



Sunday Menu

2 course €29.50

3 course €39.50

Starters

Bread & butter €2

Oysters : Shallot vinaigrette / Crisp Apple, beurre blanc / consommé gel €4 each

Braised beef Arancini, aged parmesan, anchovy mayo

In house oak smoked pastrami spiced salmon, kohlrabi remoulade, Guinness & oat bread

Scallops, puy lentil, pancetta, parsnip (€5 supplement)

Harissa glazed Aubergine, cannellini bean humus, tahini dressing, dukkah (Vegan)

Chargrilled Tiger prawn tails, langoustine bisque (€5 supplement)

Mains

Mussel mariniere, French fries

Foie Gras stuffed Chicken Ballotine, polenta, charred corn, chicken jus

Miso glazed Cod, cauliflower, walnut, pickled raisins, samphire

Pan fried Stone bass, Oyster tempura, creamed Cannellini bean & root vegetable pastiche

Fillet of Hake, wild garlic mussel velouté, parisienne spring veg

Wild Halibut, celeriac, leeks, dashi beurre blanc, truffle, hazelnuts, mustard seeds (€10 supplement)

10oz Rib eye steak, root vegetables, roast potato, yorkies, bearnaise sauce (€10 supplement)

Baked swede, king oyster mushroom, confit leeks, truffle dressing, walnuts (Vegan)

Dessert

Valrhona dark chocolate mousse, honeycomb, Madagascan vanilla bean ice cream

Classic Crème brûlée

Red wine poached pear, pistachio, and wild blackberry sorbet (Vegan)

Basque cheesecake, Madagascan vanilla & plum compote