



Dinner Menu

Homemade bread & salted butter

Starters

Hand-picked crab mayonnaise, pickled kohlrabi & confit fennel

Chilled wood pigeon breast, beetroot puree & blueberry jus

Cured sea trout, cucumber gel, squid ink cracker, pink grapefruit

Minted pea tortellini, pea soup, pea shoots

Tempura courgette flower, tomato fondue, garden pesto

Breaded sweet breads, sauce gribiche, toasted sour dough

Main Courses

8oz dry aged chateaubriand, truffle salted fries, garden salad, bearnaise (£15 supplement)

Herb crusted rump of lamb, ratatouille, crisp potato rosti, rosemary jus

Market fish, risotto, lobster cream sauce

Cornfed chicken supreme, spiced plum sauce, sauteed potatoes, black pudding, tomato concasse

Pan fried eryngii mushroom, girolles, Jerusalem artichoke crisp, foam & summer truffle

Semolina gnocchi, tomato & thyme ragu, black cabbage

Sides £5.00

Triple cooked chips & truffle salt | Creamed potatoes | Almond buttered kale | Caesar salad

Cheese course £12

Selection of English cheeses, homemade bread, crackers, tomato chutney, plum jam, ruby port

Coffee or Tea & Pastry kitchen sweet treats £4 | Irish Coffee £10

Three courses £50 | Two courses £42