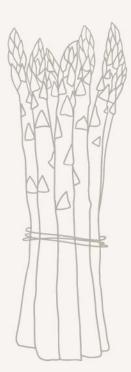


Dinner Menu

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