



TO START

Celeriac soup
Truffle crème fraiche served with house baked focaccia

Heritage tomato salad
With pickled shallots, basil and straciatella

Potted smoked pork rilette
Pickles, charred sourdough and French mustard mayonnaise

Chicken wings
Pickled mooli and cucumber with soy, sesame and lime

MAINS

Roasted Haddock
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

Pork & leek sausage
creamy mash potatoes, onion gravy, crispy onion and chives

Burger
honey roasted garlic mayonnaise, cheese, onion ring, in a roasted onion brioche bun with skinny fries

Rump of beef
skinny fries and seasonal salad (€7 supplement)

Gnocchi Cacio e Pepe (Vegetarian)
Pecorino cheese, cracked black pepper, courgette ribbons, baby green olives, Italian parsley, extra virgin olive oil

EXTRAS

Green beans & broccoli
with mustard & honey 6

Creamed potatoes 6

Baby potatoes
with soft herbs mayonnaise 6

Skinny fries 6

DESSERTS

Warm chocolate brownie
sea salt flakes, warm chocolate sauce
& homemade hazelnut brittle ice cream

Creme brulee
raspberry sorbet

POST DINNER DRINKS

Cherry boom 13.80
Captain Morgan, lime juice, Luxardo,
cherry syrup, cranberry juice, bitters,
egg whites

Galaxy 66 13.80
Fresh muddle blackberries, mezcal,
lime juice, agave syrup

Autumn Mule 13.80
Bulleit, xante liqueur, frangelico, lemon
juice, rich syrup top up ginger beer

Coffee Negroni 13.80
Classic negroni with coffe liqueur