



STARTERS

Celeriac soup
Truffle crème fraiche served with
house baked focaccia

Chicken & duck liver parfait
topped with truffle butter, served
with grape chutney & toasted
brioche

MAINS

Stuffed crispy pork belly, roasted potatoes, seasonal vegetables, onion gravy,
apple sauce

Grilled Sea bream
Cauliflower puree, baby onions, smoked bacon, roasted mushrooms, buttered
cavolo nero and tarragon

Vegan nut roast celeriac fondant cooked in vegetable stock, mushroom
gravy & roasted hazelnuts

DESSERT

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

Crème brûlée
with blackberry sorbet

€35 FOR 3 COURSES | €28 FOR 2 COURSES

Please ask a member of staff if you need additional information on food allergens.

12.5% service charge applies for parties of 6 and more