



TO START

Celeriac soup
Truffle crème fraîche served with
house baked focaccia

Pork belly
Our smoked sticky pork belly,
pickled red cabbage slaw

Burrata
Pesto, green olives, pine nuts, basil
and homemade focaccia

MAINS

Grilled Sea bream
Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

Manor Farm cornfed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

8oz Rump of Beef
Red onion jam, baby gem heart salad with pickled red onion, parmesan & sourdough crumbs

Beef Burger (Gilligan's Farm)
Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted
garlic mayonnaise & skinny fries

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

SIDES

Skinny fries €5.75
with honey roasted garlic mayonnaise

Creamed potatoes €5.75

Green beans & broccoli €5.75
with mustard & honey

Baby potatoes €5.75
with soft herbs mayonnaise

DESSERTS

Classic creme brulee
blackberry sorbet

Milk & honey soft serve ice cream
brownie chunks & caramel chocolate hot sauce

Steamed orange cake
with chantilly cream and double vanilla custard

12.5% service charge applies

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.