



Prosecco on arrival

TO START

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

Goatsbridge smoked trout mousse
With brown bread, pickled cucumber and dill

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

Celeriac soup
Truffle crème fraiche served with house baked focaccia

MAINS

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

Coal Roasted Rare Breed Pork Rib Eye
carrot puree, baby carrots, buttered kale and rosemary & chicken jus

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

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

8oz Sirloin
peppercorn sauce with skinny fries (€5 supplement)

ON THE BOARD

CHATEAUBRIAND serves 2 €18pp supplement

RIB ON THE BONE serves 2 €22pp supplement

PICANHA with chimichuri serves 2 €12pp supplement

SIDES

Skinny fries €5.75

Green beans & broccoli €5.75
with mustard & honey

Creamed potatoes €5.75

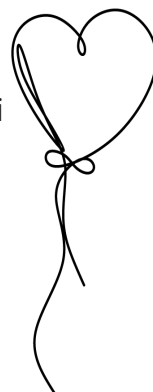
Onion rings €5.75
with spring onion and creme fraiche aioli

DESSERTS

Chocolate brownie
cherry sorbet and chocolate sauce

Steamed orange cake
chantilly cream and double vanilla custard

Creme brulee
blackberry sorbet



€55 per person , 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.