

Bites

Homemade bread & butter €2.5
Smoked almonds & nocellara olives €5
Brandy bay oyster €7
Guanciale €8
Iberico pork & olive croquette €8

Starters

Salt baked celeriac, truffle straticella, hazelnuts €13
Deer carpaccio, artichoke, juniper, pickled pear €13
Cep dumpling, aged soya, trompettes, chives €12
Yellow fin tuna, fermented radish, black sesame €14

Main Course

Cod a la plancha, beluga lentils, parsley, lardo €25
Spinach & ricotta malfatti, mataki, onion squash, sage butter €20
Roast pheasant, braised endive, pikled quince, polenta €27
Cote De Boeuf (for 2) €64

Dessert €7

Malt pannacotta, poached clementine, pistachio
Warm chocolate mousse, buttermilk ice-cream
Granny smith sponge, calvodos ice-cream
Cheese, seasonal selection

Sides €4.5

Beef dripping hash potato
Kohlrabi, winter leave salad
Sprout tops, toasted almonds

Tea/Coffee Selection €4.50

Details of allergens available upon request

