

LIBRARY ST

Choux, horseradish + Cantabrian anchovy. 3.5ea

Connemara oyster + Bourgoin verjus. 3.9ea

Tartine sourdough baguette, Abernethy butter. 4

Marinated peppers, salsa verde + kohlrabi. 4.5

Crispy chicken wing, morel + tarragon mayo. 6.5

Line caught cured mackerel + tomato. 6.5

Cherry, raddichio, smoked almond + sheep's yoghurt salad. 11.5

Delica pumpkin risotto. 13

Chargrilled Porcupine Bank langostine. 15

Chargrilled pork chop, cêpes + tropea onion. 30

Chargrilled turbot, jus gras, brown butter béarnaise + sorrel. 36

Salt crusted wild venison, chicory, pear + beetroot. 39

Fondant potatoes. 6

Chargrilled pointed cabbage, kimchee dressing + dukkah. 6

McNally farm tomatoes, cucumber + kalamata olive. 6.5

Chargrilled purple sprouting broccoli + anchovy dressing. 7

Sheep's milk + orange. 10

Paris Brest, stout, yuzu + espresso. 12

Please ask about allergens and let us know about any dietary requirements.

All our fish, meat and vegetables are ethically sourced. We work closely with our local suppliers + producers to bring the best from our beautiful island.

A 12.5% discretionary service charge will be added to your bill. 100% goes to staff.

COLOURED MENU ON EACH TABLE.

CLASSIC DISHES DONE SIMPLY.

EVERYTHING IS MEANT TO BE SHARED FROM

EVERY DISH TO THE BUZZ

OF THE ROOM. ORGANIC/DRIED

FLORALS COMING DOWN FROM THE

SKYLIGHT. BIG GROUPS ONE SIDE OF THE

ROOM TO COUPLES

ON THE OTHER. DISHES COME AS

THEY'RE READY. EVERYTHING IS

TASTY AND DELICIOUS..I JUST WENT ON

A RAMBLE THERE

....HELP ANY WAY?