

SET MENU

SNACKS

MIXED HERB FOCACCIA , WILD GARLIC PESTO	£6.5
COOLATIN CHEDDAR GOUJERES, GUBBEEN CHORIZO	£5
PORK BELLY & SMOKED BLACK PUDDING CROQUETTES , WILD GARLIC	£5
CRISPY CHICKEN SKIN , CHILLI JAM, HERB EMULSION	£5

STARTER

CRISPY SQUID SALAD , MOJO ROJO, LEMON
HOT CAESAR SALAD , BBQ BABY GEM, CHICKEN THIGH, ALSACE BACON, 62° EGG YOLK
ROAST GURNARD , PUY LENTIL, FENNEL JAM, GREEN PEPPERCORN
PEA & WILD GARLIC SOUP , HAM HOCK, RED ONION JAM

MAIN COURSE

ROAST PORCHETTA , WHITE ASPARAGUS, CONFIT CARROT, PARMESAN POLENTA
RED MULLET , ASPARAGUS, GUBBEEN CHORIZO, CRISPY MUSSEL, SALTED LEMON
ROAST CHICKEN BREAST , MOREL MUSHROOM 'CHASSEUR', POTATO HASH, WILD GARLIC
BRAISED BEEF FEATHERBLADE , TRUFFLE POMME PURÉE, SPROUTING BROCCOLI, BROAD BEAN

SIDE ORDERS

CRISPY POTATO GRATIN , CONFIT GARLIC, COOLATIN CHEDDAR	£6
BBQ HISPI CABBAGE , SRIRACHA, LEMON, CRISPY ONION	£6
SPRING ONION & CHIVE MASHED POTATOES	£6
SMOKED GUBBEEN CAULIFLOWER CHEESE	£6

DESSERT

BROWN SUGAR TART , BLOOD ORANGE, CREME FRAICHE ICE CREAM
BANANA SOUFFLÉ , DULCE DE LECHE, PECAN, SALTED POPCORN ICE-CREAM
HAZELNUT ENTREMENT , MILK CHOCOLATE, SET CUSTARD, SEA BUCKTHORN

CHEESE

CASHEL BLUE CHEESE , DATE PUREE, FORAGED HERB SALAD, TOASTED SOURDOUGH

2 COURSE £38 / 3 COURSE £44

**IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS,
PLEASE LET US KNOW WHEN ORDERING**

PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU WOULD LIKE
WINE RECOMMENDATIONS TO PAIR WITH YOUR DISHES