THE PRACTITIONER

STARTERS

SOUP OF THE DAY
BAKARI LOAF - IRISH BUTTER

SALT + CHILLI SQUID
LAKSA AIOLI - PICKLED CHILLI - LIME

CRISPY GOAT'S CHEESE
HONEY - BAKED BEETS - SUNFLOWER SEEDS

SMOKED SALMON
HORSERADISH CREAM - CAPER - PICKLED SHALLOT

MAINS

BEER BATTERED HADDOCK
PROPER PEAS - TARTART - FAT CHIPS

BRAISED IRISH BEEF
BUTTERED GREENS - FAT CHIPS - PARM - GARLIC AIOLI

MUSHROOM + LENTIL PIE
HERB ROASTIES - GREENS - GRAVY

ROAST TURKEY + HAM
CRANBERRY STUFFING - STICKY CHIPOLATA - GRAVY

DRY AGED IRISH SIRLOIN
PEPPERCORN CREAM - SHALLOT SALAD

SIDES

FAT CHIPS
GARLIC AIOLI

MAPLE ROAST ROOT VEGETABLES
RED ONION - CAPER - PARM

TOMATO SALAD
RED ONION - CAPER - PARM

BEER BATTERED ONION RINGS
GARLIC AIOLI

DESSERT

TOFFEE APPLE CRUMBLE
VANILLA ICE CREAM - CUSTARD

CHRISTMAS PUDDING
BRANDY CREAM - ANGLAISE

RASPBERRY SORBET
LOCAL BERRIES - HONEYCOMB

£38.00 PER PERSON

SIDES COST AN ADDITIONAL £5.00 PER ITEM