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

TWICE FRIED BUFFALO WINGS
BLUE CHEESE MAYO - CHIVES

MAINS

BEER BATTERED HADDOCK
PROPER PEAS - TARTART - FAT CHIPS

MUSHROOM + LENTIL PIE
HERB ROASTIES - GREENS - GRAVY(V)

DRY AGED IRISH SIRLOIN [£10 SUPPLEMENT]
PEPPERCORN CREAM - SHALLOT SALAD

ROAST CHICKEN
CHICKEN FAT STUFFING - MASH - ROOT VEG - GRAVY

ROAST IRISH SIRLOIN
YORKIES - MASH - HERB ROASTIES - GREENS - GRAVY

SIDES

FAT CHIPS
GARLIC AIOLI

MAPLE ROAST ROOT VEGETABLES
SEA SALT

BEER BATTERED ONION RINGS
GARLIC AIOLI

BUTTERED LOCAL VEG
RED ONION - CAPER - PARM

DESSERT

TOFFEE APPLE CRUMBLE
VANILLA ICE CREAM - CUSTARD

CHOCOLATE CAKE
VANILLA ICE CREAM - WHISKEY CARAMEL

RASPBERRY SORBET
LOCAL BERRIES - HONEYCOMB(V)

2 COURSE £23 | 3 COURSE £29