

Sharing Feast

49.5 pp

Starters

focaccia & roasted onion butter
parmesan waffle, corndale chorizo & hot honey
house cured pork belly & pickles (gf)
mushroom arancini & truffle mayo (v)
crispy squid, spiced bolognese

Mains

chateaubriand
hanger steak
aubergine, tahini, pomegranate (ve)
served with a selection of sauces

Sides

crispy confit potatoes
king cabbage & beef fat crumb
dressed organic leaves
white wine roasted vegetables

Desserts 5.5 pp

Choose 1 from below

pavlova, seasonal fruit

tiramisu

seasonal panna cotta, baked fruits

Additional Dishes

scallop, seaweed butter 8.5 pp
half lobster *market price*
oysters *market price*

leg of lamb slow cooked 12.5 pp
salmon en croute 10.5 pp
lemon, thyme, roast chicken 10.5 pp

irish cheeses, waterman chutney 7.5 pp
waterman truffles 4.5 pp
macarons 4.5 pp

All menus are subject to change.

To reserve a date, subject to availability at the time of booking, we will require a non-refundable non-transferable booking deposit.

A discretionary 10% service charge will be added to the bill, excludes parties of 50 or more.