



A LA CARTE

Home baked breads & salted butter	2pp
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4per
Pork croquettes, homemade brown sauce	5
Confit garlic, goat's curd crostini	4
Smoked cod roe, pickled red onion, shaved fennel, espelette pepper	7
Cod beignets, parmesan	6
Pork rillettes, pickles & sourdough	9.5
Roast pumpkin soup, blue cheese & toasted pumpkin seeds	8.5
Ham hock terrine, piccalilli, sourdough	10
Seabream tartare, horseradish, Avruga caviar	10.5
Burrata, walnut pesto, bitter leaves	11.5
Maltagliati, basil, pine nut pesto & parmesan	9/16
Braised ox cheek, pickled red onion, creamed potato, blackpepper crumb	23
Seabass, mussels, sea beets, lemon beurre blanc	23
Cod, arrocina beans, chorizo, lemon crumb	21
Braised lentil, cauliflower, coriander gremolata	9/15
Pappardelle, rabbit & king oyster mushroom ragu	14/20
Venison, parsnip purée, rainbow chard, juniper crumb & lardo	27
Pork belly, grilled baby leeks, kale	19
Sharing plate for 2	
Côte de boeuf, rosemary garlic potatoes & béarnaise sauce	79
Green salad	All 4
French fries	
Savoy, lardons	
Creamed potato	
Braised red cabbage	