



A LA CARTE

Home baked breads & salted butter	2pp
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4per
Pig's head kromeski, aioli	5
Confit garlic, goat's curd crostini	4
Smoked cod roe, pickled red onion, shaved fennel, espelette pepper	7
Cod beignets, parmesan	6
Potato & confit garlic soup, lovage oil	8.5
Roast roscoff onion ricotta hazelnuts	9.5
Ham Hock Terrine, piccalilli & wheaten bread	10.5
Seabream tartare, horseradish, Avruga caviar	10.5
Maltagliati, basil, pine nut pesto & parmesan	9/16
Tagliatelle, venison ragu	14/20
Sirloin steak, garlic & rosemary potatoes, peppercorn sauce	23
Seabass, mussels, lemon beurre blanc	23
Cod, arrocina beans, chorizo, lemon crumb	21
Braised lentil, cauliflower, coriander gremolata	9/15
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
Lyonnaised potatoes	
Savoy, lardons	
Creamed potato	
Braised red cabbage	