



FEBRUARY 19

Baked breads & salted butter	2 each
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4 each
Haggis croquettes, homemade brown sauce	1.5 each
Confit garlic, goat's curd crostini	4
Cod beignets, parmesan	6
Smoked cod roe, pickled red onion, shaved fennel, espelette pepper	7
Pork rillettes, pickles & wheaten bread	9.5
Celeriac, apple & bacon soup	8.5
Roast roscoff onion, ricotta, hazelnuts	9.5
Seabream tartare, horseradish, Avruga caviar	10.5
Maltagliati, walnut pesto & blue cheese	9/16
Tagliatelle, venison ragu	14/20
Slip Sole, capers, parsley, beurre noisette	24
Pork belly, roast carrots, kale	21
Roast Chicken, jerusalem artichoke, burnt bread sauce	21
Cod, arrocina beans, chorizo, lemon crumb	21
Salt baked celeriac, roasted vegetables, pecorino	16
Pumpkin, spelt, pumpkin seed, rocket	16
Sharing plate for 2	
Côte de boeuf, rosemary garlic potatoes & béarnaise sauce	79
Bitter leaves, sweet mustard dressing	All 4
Lyonnaised potatoes	
Savoy, lardons	
Creamed potato	
Braised red cabbage	

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.