



SUNDAY MENU

| | |
|---|-------|
| Home baked breads & salted butter | 2pp |
| Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot | 4per |
| Pork croquettes, homemade brown sauce | 4.5 |
| Confit garlic, goat's curd crostini | 4 |
| Cod beignets, parmesan | 5 |
| Smoked cod roe, pickled red onion, shaved fennel, espelette pepper | 7 |
| | |
| Pork rillettes, pickles & sourdough | 9.5 |
| Heritage beetroot, goat's curd & pine nut salad | 9.5 |
| Seabream tartare, horseradish, Avruga caviar | 11.5 |
| Maltagliati, basil, pine nut & parmesan pesto | 9/16 |
| Pappardelle, rabbit & king oyster mushroom ragu | 14/20 |
| | |
| Roast rump of beef, Yorkshire pudding & all the trimmings | 22 |
| Roast pork belly & all the trimmings | 20 |
| Seabass, mussels, sea beets, lemon beurre blanc | 23 |
| Cod, arrocina beans, chorizo, lemon crumb | 21 |
| Braised lentil, cauliflower, gremolata | 9/15 |
| | |
| Green salad | All 4 |
| Savoy, lardons | |
| Roast potatoes | |
| Braised red cabbage | |
| Yorkshire Pudding | 1 |