

DINNER A LA CARTE

TO START

Pichet 15, *Homemade Limoncello Infused with Thyme, Mint, Top-up Prosecco* - €12

Cask aged Negroni, *Tanqueray, Campari, Antica Formula* - €12

Glass of Brimoncourt Boutique House, *Champagne* - €15.50

STARTER

Mussels, *Chorizo Velouté, Samphire* - €12

Citrus Cured Salmon, *Wasabi, Avocado, Spring Onion, Soy Mirin* - €13

Roast Beetroot, *St Tola Goats Cheese, Toasted Seeds, Pickled Walnuts* - €9.5

Country Style Terrine, *Foie Gras Parfait, Walnut, Grapes* - €12

Celeriac Soup, *Cep Butter, Sprouts, Chestnuts* - €8.50

John Stone Steak Tartare, *Beef Dripping Toast* - €13

MAIN

Flat Iron Steak, *Béarnaise, Fries, Rocket Salad* - €27

Seabream, *Chargrilled Broccoli, Caesar, Confit Squid, Smoked Almonds* - €26

Halibut, *Puy Lentils, Smoked Bacon Cream, Baked Artichoke* - €27.5

Roast Potato Gnocchi, *Confit Tomato, Basil Pesto, Buffalo, Courgettes* - €19.5

Beef Short Rib, *Roast Heritage Carrots, Horseradish Croquette, Cabbage* - €27

Cherry Valley Duck, *Figs, Confit Fennel, Potatoes Mouseline* - €28

SIDES €4.5

/New Potatoes, Salsa Verde/

/Rocket Salad, Parmesan/

/ Broccoli, Smoked Almonds /

/Fries/