



EVENING MENU (From 5pm)

**Please note this is a SAMPLE MENU ONLY. Our menu is seasonal, and dishes change very regularly.*

Entrée

Soup of the day

served with Guinness bread 7.50

Bouillabaisse

selection of Atlantic seafood on classic French broth 12.95

Seared Sesame Crust Tuna

avocado purée, teriyaki sauce, salsa, ginger, sesame tuille 11.50

Pumpkin Ravioli

pumpkin velouté, crushed walnuts, 24 month aged Parmesan 9.50

Ardsallagh Goats Cheese Roulade

balsamic gel, candied walnuts, sweet onion marmalade, sourdough 9.50

Slow Cooked Pork Belly

pork belly and croquette, cabbage, apple chutney, pickled raisins, cider jus 11

Main Course

21 Day Dry Aged Hereford Sirloin

caramelised onion, garlic butter, potato gratin, red wine jus 37

Lamb Two Ways

rump and shoulder, pearl barley, vine tomato, mint jelly 32

Halibut

lemon beurre blanc, fennel, leek, capers, fermented lemon 35

Slow Cooked Beef Cheek

Portobello mushroom, pomme mousseline, spiced roast carrot, kale, roasting jus 29.50

Cod

langoustine bisque, mussels and clams, courgette, cauliflower, tomato marinara 29

Roast Chicken Supreme

arancini, smoked bacon, garlic mushroom, celeriac purée, toasted hazelnut, black truffle jus 26

Garden Pea Risotto

saffron, smoked cheese, walnuts, lemon 25

All Main Dishes are served with Potatoes

Dessert

Chocolate Fondant

caramel gel, peanut brittle, vanilla ice cream 11.95

Raspberry Bavarian Cream

pistachio, coconut biscuit, raspberry purée 9.5

Date-Caramel Cremeux

white chocolate mousse, candied walnut, raspberry sorbet 9.5

Selection of Ice-cream

Seasonal, local fruit 8.5

Cheese Board

selection of local cheeses, artisan crackers, fig chutney, honey, grapes 12.95

Selection of Italian Liquors

Ask your server 7

Sides

Hand-cut double cooked chips 4

Seasonal Vegetables 3.50

Parmesan and Truffle Chips 5

Potato Gratin 4

Crispy Onion Rings 4