



Aperitif – JAWBOX rhubarb fizz £8

SNACKS

Crispy fried mushrooms, truffle mayo £4

Goats cheese fritters, spiced pear puree £5

Rock oyster, pickled cucumber, dill £2

Bread & butter £4

STARTERS

Twice baked cheese souffle, creamed leeks, watercress £9

Walter's smoked salmon, marinated herring, pickled red onion, dill crème fraiche, Guinness wheaten £8.50

Salt baked celeriac, Boyne blue cheese, candied walnut, spiced pear relish £8

Pan seared king scallops, sweetcorn puree, chorizo salami £12

Crispy fried chicken, gem lettuce, Caesar aioli, black truffle £9

MAINS

Breast of chicken, spinach, porcini truffle sauce, parsley boiled potatoes £17

Roast hake, chorizo potatoes, bravas sauce £19

Lamb rump, potato gratin, peas, bacon, mint £21

Fillet of halibut, whipped potato, bourguignon sauce £24

12 hour braised ox cheek, Jerusalem artichoke puree, roast beets, garlic crumb £17

PUDDING

Valrhona chocolate tart, passion fruit syrup, coconut sorbet £8

Lemon meringue pie, lemon sorbet, nibbed pistachios £7

Caramel pot au crème, ginger cookie, Chantilly cream £7

Mikes fancy cheese, oatmeal crackers, chutney £10

Liqueur affogato – Tia Maria/ Baileys/ Amaretto £7

SIDES

Seasoned chips £4 buttered greens £4 lyonnaise potato £4

*For allergen information, please see server**

A discretionary service charge of 10% will be added to tables of 5+