



Autumn

MENU

Snacks

Treacle wheaten, whipped salted butter

Smoked almonds & olives

Beef tartare tartlet, celeriac espuma

Trio of Carlingford oysters, house buffalo mignonette & garlic butter gratin

Mains

Pan seared hake

Smoked bacon cream, samphire, charred leek powder

Braised lamb belly

Grilled hispi cabbage, goats cheese mousse, crispy onions, jus

Wild Irish venison

Carrot puree, confit carrot, buttered shallots, venison bon bon, jus

Chargrilled mackerel

Charred radicchio, pickled pear, spiced tomato butter

Mushroom pie

Puff pastry, truffle mash, wild mushroom gravy

10oz Lisdergan rump fillet

Peppercorn sauce, autumn salad

Roasted pork belly

Roasted pumpkin, celeriac puree, grain mustard jus

To Share

24 oz Lisdergan Chateaubriand

100 layer beef fat chips, local greens, peppercorn sauce & chimichurri

Sides

Buttered greens

Skin on rooster fries

Autumn organic salad

Truffle mash

100 layer beef fat chips

Confit garlic & chive crispy potatoes

Starters

7 **Crispy fried chicken** 10

6 Homemade buffalo sauce, sweetcorn mayo, pickled celery

8 **Cod cheeks** 12

Crushed peas, crispy bacon, watercress sauce gribiche

25 **Spiced beeroot** 9

Whipped goats curd, pickled walnuts, toasted seeds

26 **Nduja butter mussels** 10

Smoke leek oil & sourdough

29 **Duck leg croquette** 11

Plum ketchup, wild leaf

24 **Parmesan arancini** 9

Tarragon mayo, shaved parmesan

22

31

26

SET MENU

Wed - Sat 4:30-6pm

2 courses 25

3 courses 29

Parmesan arancini

Tarragon mayo, shaved parmesan

Braised Lamb belly

Goats cheese mousse, greens, crispy onions, jus

Apple & blackberry crumble

Creme Anglaise

Midweek Steak Special
Wednesday & Thursday 4:30pm-8:30pm

2 Rump filets, 2 Sides, 2 Sauces

& Carafe of wine £49

Skin on fries or Champ

Upgrade to 100 layer beef fat chips or garlic & parmesan fries £2

Pepper sauce, garlic butter, jus or chimichurri