



Sunday
Social

MENU

Starter & Main £29 Add a pudding £7

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, cinder leeks

Mushroom pie

Puff pastry, truffle mash, wild mushroom gravy

Braised lamb belly

Grilled hispi cabbage, goats cheese mousse
crispy onions, jus

8oz Lisdergan steak frites

Skin on fries, peppercorn sauce (£5sup)

Wild Irish venison

Carrot puree, venison bonbon, roasted carrots &
shallots, jus (£5 sup)

Sunday Roasts

Roast Porchetta

Apple sauce

Roast sirloin of beef (pink or well done)

Yorkshire pudding

*All roasts served with creamy mash, duck
fat roasties local greens, roasted roots
& proper gravy*

Sides 6

Buttered seasonal greens

100 Layer beef fat chips (7)

Skin on rooster fries

Crispy potatoes, confit garlic, chives (7)

Truffle mash

Starters

7

6

8

12

Crispy fried chicken

Homemade buffalo
sauce, sweetcorn mayo,
pickled celery

Nduja butter mussels

Smoked leek oil, toasted
sourdough

Spiced beetroot

Whipped goats curd, pickled
walnuts, toasted seeds

Parmesan arancini

Tarragon mayo, shaved
parmesan

Duck leg croquette

Plum ketchup, mixed leaf

Puddings 7

Chocolate terrine

Creme chantilly, boozy
cherries

Buttermilk yoghurt

panacotta

Plum compote, honey tuille

Lemon tart

Italian meringue,
raspberry ripple

LUNA cheese

Coffee, apple, honey, shards

**Apple & blackberry
crumble**

Creme anglaise