SAMPLE SNACKS

and green peppercorn sauce

SNACKS SIDES £5.25	
Olives £4 Shu champ	
Artisan sourdough, homemade wheaten bread, Hand-cut chips	
salted butter, basil pesto (contains nuts) £4/£6 Spring vegetables, herb butter	
Smashed baby potatoes, garlic button	er
A LA CARTE Rocket and parmesan salad	
Leek and potato soup, fried leek, cheddar scone DESSERTS £8.5	
Chicken liver parfait, apple & chilli jelly, toasted sourdough	
Chocolate creméry, coconut manage	Э,
passionfruit	
Korean fried chicken, gochujang, sesame £12 Peanut butter pot de crème, carame	أأ
Conway Farm asparagus, capers, hen's egg, lemon £10 ganache, raspberry	
Beetroot cured salmon, pickled vegetable, dill #11 Pink peppercorn pannacotta, shortb strawberry	read,
Portavogie prawn Linguini, cold pressed olive oil, lemon £12/£18 Lemon meringue tartlet, blackberry sorbet, orange gel	
Vanilla ice cream, toffee sauce, cand popcorn	lied
Pork belly, potato gratin, cider raisins, cauliflower, black pudding £21 Selection of European and	
Irish farmhouse cheese, chutney,	
Tomato gnocchi, roasted summer vegetables, basil emulsion, black olive	
Roast halibut, crushed potatoes, courgette, capers, shallot and roasting juices.	
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Breast of corn-fed chicken, risotto, sweetcorn, basil & ricotta La Fleur d'Or Sauternes AC 2012 Gls £7 ½ Btl £36.25	
Roast duck breast, shallot & beer cream, green onion, Black Elysium Muscat 2011	
potato rösti (served pink) £27 Gls £6.75 ½ Btl £30	
Rump of Irish lamb, new season peas & broad beans, bacon, mint (served pink) E27 Brumont Chateau Bouscassé 'Les La Célestes' Pacherenc du Vic-Bilh AC Gls £8 ½ Btl £46.75	ırmes
Roasted cod, warm tartar sauce, crushed new potatoes, garden herbs £23 Chateau d'Orignac Pineau de Chare	ntes
Gls £8	
Aged sirloin 280g £33	
Fillet steak 225g £37.5	