

# Graduation Menu

Homemade wheaten bread, focaccia, salted butter

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Courgette & basil soup, focaccia

Fried chicken, seaweed seasoning, chilli, lime

Curried mussels, coriander, lime

Burrata, heirloom tomatoes, basil

Salt and chilli squid  
(surcharge £4.00)

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Roasted Irish chicken, peas, gem, potato rosti, preserved lemon

Fillet of cod "en papillote" ratte potatoes, white wine, olive oil

Heirloom tomato linguine, black olive, chilli

Salt aged sirloin, hand cut chips, confit garlic, peppercorn sauce  
(surcharge £7.00)

Selection of side orders included

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Buttermilk Pannacotta, elderflower granita, strawberry, basil

Vanilla ice cream, honeycomb

Caramelised white chocolate parfait, peach, almonds

Irish farmhouse cheese, chutney and crackers

*Please inform your server if you suffer from any food allergies*

**Service is not included; however, a discretionary 10% service charge will be added to parties of five or more**

**LUNCH £38.00  
DINNER £45.00**