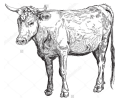


SUNDAY ROAST



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SNACKS

Feta Stuffed Peppers 6.5

Crispy Squid, Piquillo Pepper Gel 6

STARTERS

Heritage Tomatoes, Grilled Peppers, Charred Onions, Focaccia, Balsamic 10

Tuna Tataki, Watermelon, Avocado, Sesame, Coriander 11

Crayfish Salad, Fennel, Grapefruit, Green Beans, Peas, Lemon Dressing 14

Charcuterie Board, Cured Meats, House Pickles, Sourdough 13 / 18

SUNDAY ROAST

Roast Rump of Irish Beef, Red Wine Jus 18

Half Roast Chicken, Lemon & Thyme Jus 20

All served with Hispi Cabbage, Honey Roasted Carrots, Parsnips, Yorkshire Puddings & Roast Potatoes

MAINS

Ricotta Tortellini, Spinach, Pine Nut, Parmesan, Lemon Dressing 18

Cod, Chorizo, Orzo Pasta, Courgette, Grilled Peppers, Tom Berries, Basil 22

SIDES

Roast Potatoes / Honey Roasted Carrots & Parsnips / Buttered Greens / Green Salad 4

DESSERTS

Madeleines, Lemon Curd, Blueberries, Gin & Tonic Jelly, Lemon Sorbet 8

Peanut Parfait, Cherries, Chocolate Crumb, Caramelized Popcorn, Cherry Sorbet 7

Garriguettes Strawberries, Vanilla Mousse, Amoretti, Basil, Strawberry Sorbet 7.5

Selection of British & French Cheeses, Seasonal Garnish, Walnut & Raisin Bread 15

Selection of Seasonal Ice creams & Sorbets 5

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of the team