



Sample Dinner Menu

Fridays & Saturdays 17:30 – 21:30

Two courses 33
Three courses 38

Starters

Wild mushroom toast, horseradish, tarragon

Marinated scallops, blood orange, hazelnut, goats bridge trout caviar

Potato gnocchi, Cashel blue cheese, sage, pancetta

24 month aged ham serrano, toasted focaccia, Picual XV olive oil

Mains

Soya glazed Thornhill duck, potato tartlet, plum, pistachio, citrus, duck mousse

Roasted cod, cauliflower, grape, savoy cabbage, sherry, beurre blanc

Roaring bay water mussels, white wine, cream, parsley, fries

Butter roast celeriac, wild garlic, hazelnut, mushrooms, cream

8oz Striploin steak, onion ring, watercress, pepper cream, fries

Desserts

Poached figs, red wine, pistachio cream

70% dark chocolate mousse, churros, lemon, vanilla ice cream