

SAMPLE EVENING MENU



SNACKS

Artisan sourdough and homemade wheaten bread	£3/£4
Crispy whitebait, lime mayonnaise	£4
Nocellara del Belice green olives	£3.5
Spicy Padrón peppers	£4
Spicy Italian pork meatballs	£4

A LA CARTE

Broccoli soup, Cashel Blue	£5
Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough	£8
Warm salad of English asparagus and Jersey Royals, miso dressing	£7
Smoked haddock fishcake, spring onion aioli, lemon oil	£8
Salt and chilli squid, Shu dressings	£9
Roast curried cauliflower, chickpea, spinach, raisin and almond salad, minted yoghurt	£8
Slow cooked blade of beef, English asparagus, wild garlic, potato croquette	£19
Crispy globe artichoke, parsley purée, English asparagus, broad beans, truffle cream	£12.5
Roast cod, smoked onion purée, white sprouting broccoli	£19
Herb crust rump of lamb, spiced bulgar wheat, English asparagus, balsamic and rosemary	£22
Corn-fed chicken, creamed potato, chestnut mushrooms, peas, lettuce	£16
Loin of monkfish, globe artichoke, beetroot, sautéed potatoes	£24
Himalayan salt-aged sirloin, hand cut chips, wild garlic emulsion	£26.5

SIDES £3.75

Buttery champ
Hand cut chips
Spring vegetables, lemon and chilli, toasted almonds
Rocket and parmesan salad, balsamic
Pearl couscous, bulgur wheat, chilli, lemon and mint

5-11-5 MENU

CHANGES WEEKLY

**Available Mon-Thurs 5:30-9:30pm
Friday & Saturday 5:30-6:15pm.**

STARTERS £5

Broccoli soup, Cashel Blue
Gracehill black pudding, sherry cream
Pea risotto, mint, crème fraîche
Harrisa glazed aubergine, pomegranate yoghurt dressing

MAINS £11

Braised beef, miso glazed turnips
Fillet of seabass, confit fennel, sauce Bois boudrin
Crispy pork belly, cauliflower and cumin, purple broccoli
Cauliflower and coconut dahl, coriander, almonds

PUDDINGS £5

Custard tart, rhubarb and ginger
Milk chocolate panna cotta
Elderflower and lemon posset

WINES OF THE MONTH

Pasquiers 2016
(France) Sauvignon Vermentino

Marques de Mundaiz 2014
(Spain) Rioja

Bottle £22 Carafe £15

Service is not included; however a discretionary 10% service charge will be added to parties of 5 or more.

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