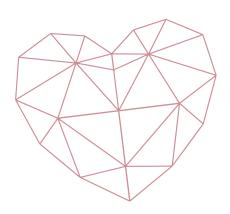
VALENTÎNE'S DAY







STARTERS

SOUP OF THE DAY WITH HOMEMADE GUINNESS & WHEATEN BREAD HARISSA WINGS WITH PICKLED CHILLI AND CORIANDER

STARTER TO SHARE

LISHMAN'S CHARGUTERIE WITH NOCELLARA OLIVES. HAND CRAFTED SOURDOUGH & MALTED BUTTER

MAINS

LISDERGAN SIRLOIN STEAK WITH HAND CUT CHIPS, ONION RING, ROCKET SALAD & GREEN PEPPERCORN CREAM **£7 Supplement**

PAN FRIED SEABASS WITH OLIVE OIL MASH, FINE BEANS, DUBLIN BAY PRAWNS & GARLIC BUTTER CABBAGE & HONEY & THYME ROASTED ROOT VEGETABLES WITH MADEIRA GRAVY GNOCCHI SORRENTINO WITH BASIL. MOZZARELLA. ROAST GARLIC & THYME CRUMB

MAIN TO SHARE

CHICKEN & SMOKED HAM HOCK PITHIVIER WITH OLIVE OIL MASH, DUCK FAT POTATO, GRILLED HISPI CABBAGE & HONEY & THYME ROASTED ROOT VEGETABLES WITH MADEIRA GRAVY

DESSERTS

WARM BANANA BREAD PUDDING WITH BUSHMILLS MASCARPONE & BUTTERSCOTCH SAUCE CLANDEYBOYE YOGHURT & ORANGE BLOSSOM CHEESECAKE WITH POACHED RHUBARB, LEMON CURD, TAHINI & GINGER CRUMB

DESSERT TO SHARE

PROFITEROLES WITH RASPBERRY CREMEUX AND WARM WHITE CHOCOLATE SAUCE

