

SHOP & SAVOUR

TO START

SALMON GRAVLAX

Pickled Kohrabi & Lemon Mayonnaise

Berry Bros & Rudd Pinot Grigio - Italy - 125ml

BUTTERNUT SQUASH SOUP

Pickled Fruits, Sage Pesto

Anthonij Rupert Protea Chardonnay - South Africa - 125ml

DUCK BOLOGNESE

Zita Pasta, Parmesan

Domaine Felines Jourdan Picpoul De Pinet - France - 125ml

MAIN COURSES

BRAISED BLADE OF IRISH BEEF

Potato Croquette, Beetroot, Sourdough Crust & Red Wine Jus

Bodegas Palacios Remondo Vendimia Rioja - Spain - 125ml

ROAST COD

Chorizo Cassoulet, Saffron Aioli

Berry Bros & Rudd Sauvignon Blanc - New Zealand - 125ml

ROAST IRISH CHICKEN

Olive Oil Mash, Roast Parsnip & Madeira Jus

Anthonij Rupert Protea Chardonnay - South Africa - 125ml

CURRY ROAST CAULIFLOWER

Warm Quinoa, Almonds, Kale & Curry Oil

Hugel & Fils Riesling - France - 125ml

DESSERTS

VANILLA ICE CREAM

Homemade Honeycomb

SALTED CARAMEL TORTE

Vanilla Ice Cream

DURRUS CHEESE

Smoked Chilli Jelly, Ditty's Oatcakes

Sauternes - France - 100ml

2 Courses £19.50

3 Courses £24.00

Wine Pairing - £4 per course

Available Sunday to Thursday from 6.30 – 8.30pm

