



### TO START

Roasted red pepper and tomato soup  
Crème fraîche, homemade garlic & rosemary focaccia

Heritage tomato salad  
With pickled shallots, basil and straciatella

Potted smoked pork rilette  
Pickles, charred sourdough and French mustard mayonnaise

Chicken wings  
Pickled mooli and cucumber with soy, sesame and lime

### MAINS

Roasted Haddock  
Romesco sauce, chorizo oil, charred broccoli, crispy onion ring and buttered greens

Pork & leek sausage  
creamy mash potatoes, onion gravy, crispy onion and chives

Burger  
honey roasted garlic mayonnaise, cheese, onion ring, in a roasted onion brioche bun with skinny fries

Rump of beef  
skinny fries and seasonal salad (€7 supplement)

Gnocchi Cacio e Pepe (Vegetarian)  
Pecorino cheese, cracked black pepper, courgette ribbons, baby green olives, Italian parsley, extra virgin olive oil

### EXTRAS

Green beans & broccoli  
with mustard & honey 6

Creamed potatoes 6

Baby potatoes  
with soft herbs mayonnaise 6

Skinny fries 6

### DESSERTS

Warm chocolate brownie  
sea salt flakes, warm chocolate sauce  
& homemade hazelnut brittle ice cream

Mandarin zest infused crème brûlée  
with fresh mandarin

### POST DINNER DRINKS

Cherry boom 13.80  
Captain Morgan, lime juice, Luxardo,  
cherry syrup, cranberry juice, bitters,  
egg whites

Galaxy 66 13.80  
Fresh muddle blackberries, mezcal,  
lime juice, agave syrup

Autumn Mule 13.80  
Bulleit, xante liqueur, frangelico, lemon  
juice, rich syrup top up ginger beer

Coffee Negroni 13.80  
Classic negroni with coffe liqueur