

WRECKFISH

LUNCH

APERITIF

'Champagne Charlie' - Charles Heidsieck champagne, seasonal syrup 10

SNACKS

Caramelised onion and thyme focaccia 4

Gordal olives 4.5

STARTERS

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice

Butternut squash soup, smoked walnut oil, pumpkin seeds, crispy sage, focaccia (n)

Crispy calf brain, haricot beans, salsa verde, smoked beetroot purée, pickled shallots

Citrus cured sea trout, cucumber, egg yolk emulsion and watercress

Confit crapaudine beetroot, candy beetroot, smoked beetroot purée, sticky walnuts (n)

MAINS

Pan-roasted chicken breast, wild garlic butter, steamed hispi, sourdough croutons

Jerusalem artichoke risotto, crispy hen's egg, artichoke crisps, pickled radicchio

Braised featherblade of beef, cauliflower purée, parmesan and truffle chips (+£3 supplement)

Pan fried sea bass, puy lentils, carrots, purple sprouting broccoli

Cashel Blue arancini, port poached pear, creamed spinach, toasted walnuts (n)

SIDES

Parmesan and truffle chips 4

Pink fir potatoes, confit garlic 4

Honey roasted carrots 3

Purple sprouting broccoli, anchovy dressing, toasted almonds (n) 4.5

DESSERTS

Tonka bean crème brûlée

Honeycomb semifreddo, dark chocolate sauce, fresh honeycomb

Pavlova with whipped cream, rhubarb and toasted almonds (n)

Warm ginger parkin, Chantilly cream, butterscotch sauce

Cashel Blue, crackers, fig & rhubarb chutney

2 COURSES £19

3 COURSES £22

(n) = contains nuts

If you have any allergies or dietary requirements, please speak to a member of staff who will be happy to assist.