**Dinner Menu**

**Snacks**

Duck wings, curry & soya £5

White Bait, Tartare £5

Bread & Butter £5

BBQ Cauliflower, Cilantro Pesto £5

**Starters**

Leek & Potato Soup, Hazelnuts, Rapeseed, Warm Bread £5

Chicken Liver Parfait, Pear & Apple Chutney, Brioche £8

Glazed Smoked Haddock Omelette, Pickled Shallots, Celery, Parmesan £8.5

Goats Curd, Salt Baked Beetroot Tart, Rocket, Pumpkinseed £8

Seared Scallops, Brown Butter, Tarragon, Chicken Skin, Yellow Cauliflower Risotto £9

**Mains**

10oz Salt Aged Sirloin, Smoked Bone Morrow Butter, Roasted Shallot £29

Duck Breast, Crispy leg, Pickled Blackberries, Parsnip, Cavolo Nero £22

Hake Fillet, Celeriac, Kale, King Oyster Mushroom, Bone Sauce £(market price)

Chicken Supreme, Sage, Black Bacon, Hispi Cabbage, Romanesco £19

Pork Belly, Black Pudding, Jerusalem Artichoke, Carrot, Apple £20

**All served with your choice of Champ, Dauphinoise or Beef Dripping Chips**

**Sides**

BBQ Hispi Cabbage| Tender Stem Almond Brown Butter| Irish Rapeseed Mash| Champ|

Beef Dripping Chips £4

**Desserts**

Pear & Almond Tart, Warm Vanilla Cream £6

Chocolate Fondant, Milk Ice Cream, Pistachio £6

Apple tart Tatin, Honeycomb Ice Cream £6

Irish Cheese, Fig Chutney, Crisp Bread £7

*Please Make Your Server Aware of Any Allergies or Intolerances*