



Group sharing menu

75

“jambon”, dill pickle

aged rump of beef tartare, brown crab mayo, chilli powder, buckwheat cracker
crudo, blackberry ponzu, cauliflower, shiso

focaccia, nduja butter

duck leg terrine, burnt apple ketchup, pickled radicchio
sticky beets, pistachio cream, Cais na Tire sheep’s cheese

Monkfish, kales sprouts, chicken miso butter sauce, trout roe
loin of wild irish venison, smoked apple, hazelnut brown butter,
venison black pudding, bernaise
smoked potatoes / charred greens

ricotta ice cream, blackcurrant, saffron & thyme glazed brioche

petit four

a discretionary service charge of 12% is added to all tables of 7 or more