

**DINNER**  
**MARCH 2025**

**STARTS**

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter....6*

Watercress Velouté  
*Blue Cheese Fritter, Kohlrabi, Chervil*

Chalk Stream Trout  
*Preserved Lemon, Cucumber, Crème Fraîche*

Sliced Belly of Daphne's Lamb  
*Tempura Anchovies, Caperberries, Smoked Yoghurt*

Irish Whiskey Crab & Lobster Bisque...+10SUPP  
*Whiskey & Tarragon Cream*

*Sides: Crisp Pomme Anna, Mashed Potato, Creamed Spinach,  
Green Salad, Honey Roast Parsnips & Carrots,  
Purple Sprouting Broccoli & Almond....8 EACH*

**MAIN**

Potato Gnocchi  
*Roast Leek, Spring Vegetables Fricassee*

Roast Cornish Pollock  
*Slow Roast Shallot, Sautéed Potatoes, Grenobloise Sauce*

Smoked Eel Omelette  
*Spinach, Bacon, Café de Paris Butter*

Guinness Braised Ox Cheek  
*Grilled Carrot, Colcannon, Carlingford Oyster*

Irish Herford Beef Tournedos Rossini... +36 SUPP  
*Brioche, Foie Gras, Winter Truffle, Madeira Sauce*

**DESSERTS**

Lemon Tart  
*Crème Fraîche, Candied Lemon Peel*

Irish Whiskey Trifle  
*Madeleine Sponge, Soaked Cherries*

A Selection of Sorbets  
*Pear & Bourbon, Blood Orange, Green Apple*

Colston Bassett Stilton... +8 SUPP  
*Celery, Grapes, Fruit Chutney, Crackers*

Two Courses....44 Three Courses....48 Wine Pairing....38

*For food allergies and intolerances please alert a  
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service  
charge will be added to your bill.*