

FROM THE WATERS AND THE WILD
TASTING MENU

Cured ChalkStream Trout
Fennel, Pressed Lemon, Crème Fraîche, Trout Roe

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Native Shellfish
Irish Whiskey Bisque

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Smoked Bone Marrow Agnolotti
Jerusalem Artichoke, 24 Month Aged Parmesan

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Sole à La Normande
*Carlingford Oysters, Mussels,
Button Mushrooms, Winter Truffle, Mussel & Cider Sauce*

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Roast Venison Loin
Pressed Belly, Salsify, Kalettes, Pickled Quince

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Vanilla & Pear Soufflé
Red Wine Poached Pears, Spiced Ice Cream

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.