

LUNCH

MARCH 2025

STARTS

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

Watercress Velouté
Blue Cheese Fritter, Kohlrabi, Chervil

ChalkStream 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....34 Three Courses....38 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.*