



SUNDAY MENU

Smoked almonds 4

House marinated olives 5

Blinis, trout roe, creme fraiche 6.5 *for three*

Fried artichoke, sheep's ricotta, salsa verde, pine nuts 15

Bitter leaves, citrus, chilli, honey creme fraiche 14

Prawns, n'duja, soft herbs 16

Porchetta, apple sauce 28

Stuffed Black Kat squash, taleggio sauce 26 va

Roast beef, horseradish cream, Yorkshire pudding 30

Half roast chicken, bread sauce 28

Trout & cod pie 25

Served with:

Buttered greens, roast potatoes, roasted seasonal vegetables,
braised red cabbage

Cauliflower gratin 8

Apple crumble, custard 12

Chocolate mousse, crème fraiche, sherry prune caramel 12

Cashel Blue, quince, celery, oatcakes 12

House made ice-cream

one scoop 5, three scoops 12

(va) vegan option available

*Should you have any allergies or dietary requirements, please alert a member of staff.
A service charge of 12.5% will be added to your bill, all of which goes directly to the team.*