

Small plates

Guinness & cheddar steak pie, slow-cooked beef & onions in Guinness	1 2 9 11 12	8.50
Rainbow potato pavé, saffron aioli & truffle cream	1 2	7.00
Ballycotton smoked salmon, cream cheese on a toasted bagel	2 5 7 11	9.50
Crispy cauliflower, whipped feta cream & honey-harissa drizzle	2 9	6.00
Mini falafel, pickled vegetables & smoked onion mayo	1 9	5.50
Beetroot hummus, toasted chickpeas, cumin oil & feta cheese	2 7	6.50

Fire & smoke – sharing plates for two

Beef cuts of the day	Market Price
Whole fish of the day	Market Price

Sides	Sauces – choose two	
Grilled Seasonal Vegetables	Black Garlic & Bourbon Reduction	9
Crispy Beef Fat Potatoes	Pink Peppercorn Sauce	2 9
Roasted Bone Marrow Butter or Garlic Butter	Horseradish Cream with Cold-Smoked Sea Salt	2 9 13

Starters

Steak Tartare	1 9	20.50
Purple potato pavé, smoked paprika gel & quail egg		
Pan-Fried King Scallops	2 3 4 5	23.00
Seafood bisque & caviar		
Garlic Prawns	1 3	19.50
Avocado & roasted pepper aioli		
Bourbon Sticky Pork Belly	5 8 9	16.50
Kimchi & green apple chutney		
Pea Cotta	1 2	12.00
Asparagus, peas, feta, & tomato water		

Mains

Chicken Involtini	2 9	29.50
Spinach & ricotta stuffing, truffle cream sauce, parmesan polenta		
Pork Tenderloin Crêpinettes	1 2 9 13	31.50
Mustard & calvados jus & duchess potatoes		
Fresh Herb-Crusted Monkfish	2 5 10	33.00
Roulade of vegetables, coconut-lemongrass cream & asparagus		
Honeycomb Carbonara	2 9 11	25.50
Pancetta, wild mushrooms & parmesan cream		
Spiced Beluga Lentil Cassoulet (vegan),	11	22.00
Chickpeas, heirloom tomatoes, micro herbs & sourdough tuile		

Allergens

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin