

A LA CARTE

TO START

Pichet 15, *Homemade Limoncello Infused with Thyme, Mint, Top-up Prosecco* - €12

Cask aged Negroni, *Tanqueray, Campari, Antica Formula* - €12

Glass of Brimoncourt Boutique House, *Champagne* - €15.50

STARTER

Suckling Pig Rilette, *Fried Hen's Egg, Celeriac Purée, Truffle* - €12

Country Style Terrine, *Foie Gras Parfait, Walnuts, Beetroot Ketchup, Grapes* - €10

Tuna Sashimi, *Avocado Purée, Wasabi, Radish, Soy Mirin, Sesame* - €12

Heirloom Tomato, *Ricotta Cheese, Mint, Black Garlic, Puffed Wild Rice* - €10

Roaring Water Bay Mussels, *Smoked Chilli, Tomato, Basil* - €12

John Stone Steak Tartare, *Beef Dripping Toast* - €13

MAIN

Halibut, *Chargrilled Broccoli, Confit Squid, Caesar, Smoked Almonds* - €28

Lamb Rump, *Heritage Carrots, Aubergine, Ricotta, Salsa Verde* - €26

John Stone Flat Iron Steak, *Celeriac, Ox Tongue, Walnut Mushroom Duxelle, Horseradish* - €25

Organic Salmon, *Crab Claws, Chargrilled Corn, Crème Fraîche, Jalapeño, Baby Leeks* - €26

Roast Potato Gnocchi, *Peas, Broad Beans, Courgettes, 5 Mile Town Goats Cheese* - €19

Suckling Pig Belly, *York Cabbage, Shallot Sage Purée, Potato Hash, Brown Sauce* - €25

SIDES €4

/New Potatoes, *Salsa Verde*/

/Rocket Salad, *Parmesan*/

/Chargrilled Broccoli, *Smoked Almonds*/

/Fries/