Lunch 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**

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

Celeriac Soup, *Cep Butter, Sprouts, Chestnuts* *-* €8.50

Smoked Haddock Beignets, *Wasabi, Pickled Cucumber -* €8.5 Roast Beetroot, *St Tola Goats Cheese, Toasted Seeds*- €9

**MAIN**

Organic Salmon, *Chargrilled Broccoli, Caesar, Confit Squid, Smoked Almonds -* €24

Suckling Pig Belly , *Salt Baked Celeriac, Spiced Apple Purée, Red Cabbage -* €25 Lamb Cutlets, *Tzatziki, Aubergine, Spiced Chickpeas* - €28

Roast Potato Gnocchi, *Roast Cauliflower, Capers, Golden Raisin, Smoked Gubeen* - €19

**SIDES €4.5**

/New Potatoes, *Salsa Verde*/

/Rocket Salad, *Parmesan*/

/ Green Beans, *Smoked Almonds* /

/Fries/

