Dinner 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**

Smoked Haddock Beignets, *Wasabi Lime Mayonnaise, Cucumber* - €11  
Citrus Cured Salmon, *Wasabi, Avocado, Spring Onion, Soy Mirin* *-* €14

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

Roast Carrot, *Quinoa, Pickled Apple, Mint, Smoked Yoghurt* - €10

Foie Gras Parfait*, Frisée, Grapes, Walnuts* - €9

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

**MAIN**

Seabream, *Chargrilled Broccoli, Caesar, Confit Squid, Smoked Almonds -* €26

Sheelin Striploin, *Roast Onion, Shortrib, Béarnaise, Fries, Mushroom Ketchup* *-* €32

Cherry Valley Duck, *Figs, Confit Fennel, Almond Pesto, Smoked Potato Hash* - €27

Halibut*, Puy Lentils, Smoked Bacon Cream, Salt Baked Artichoke* - €26

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

Venison Loin, *Beetroot, Parsnip, Red Cabbage, Blackberries* - €28

**SIDES €4.5**

/New Potatoes, *Salsa Verde*/

/Rocket Salad, *Parmesan*/

/ Green Beans, *Smoked Almonds* /

/Fries/