

Valentine's menu

€49

Welcome Cocktail

Saffron Royal, *Saffron Infused Gin, St. Germain Elderflower Liqueur, Lemon Juice, Prosecco*

Or

Ambra Sour, *DWD Whiskey, Lemon Juice, Grapefruit Bitters, Honey, Star Anise, Black Pepper, Peroni Ambra*

TO SHARE

Snacks for the Table

STARTER

Mussels, *Chorizo Velouté, Samphire, Garlic Butter*

Citrus Cured Salmon, *Wasabi, Avocado, Spring Onion, Soy Mirin*

Roast Beetroot, *St Tola Goats Cheese, Toasted Seeds, Pickled Walnuts*

Country Style Terrine, *Foie Gras Parfait, Walnut, Grapes*

White Onion Soup, *Mushroom Butter, Crostini*

John Stone Steak Tartare, *Beef Dripping Toast*

MAIN

Flat Iron Steak, *Béarnaise, Fries, Rocket Salad*

Seabream, *Chargrilled Broccoli, Caesar, Confit Squid, Smoked Almonds*

Halibut, *Puy Lentils, Smoked Bacon Cream, Baked Artichoke*

Roast Potato Gnocchi, *Confit Tomato, Basil Pesto, Buffalo, Courgettes*

Lamb Rump, *Roast Heritage Carrots, Polenta Fries, Aubergine, Ricotta*

Cherry Valley Duck, *Figs, Confit Fennel, Potatoes Hash*

DESSERT

Ile Flottante, *Meringue, Anglaise, Mulled Fruits*

Coconut Pannacotta, *Mango Sorbet, Pineapple*

Espresso Crème Brulée, *Prune Biscotti*

Mascarpone Cheesecake, *Pear Sorbet, Quince, Walnut Crumb*

Peanut Butter Parfait, *Caramel Popcorn, Chocolate Sorbet*

THIS IS A SAMPLE MENU AND SOME ITEMS MAY CHANGE