

DINNER MENU

Snacks

Bread, curd, brown butter	4 ½	'Nduja, brandade	6
Crispy olives, goats cheese	4 ½	Flatbreads, houmous & muhammara	6
Warm crab brioche roll	7	Smoked salmon mousse, soda bread	5

Pea & ham soup, toastie	7
Cured line caught fish, escabeche garnish	7
Charred baby gem, houmous, sunflower & pumpkin	7
Suckling pig croquette, apple, caper & raisin	7
Smoked haddock & leek tart	8
Duck ragu	7
Twice baked, three Irish cheese soufflé	8
Buttered Wye Valley English asparagus, crispy hen's egg	8

Fillet of cod, grilled octopus, romesco	21
Lamb sirloin, breast, smoked yoghurt	18
Thornhill duck, confit leg, burnt orange	19
Fillet of hake, parsley cream, squid stuffed chorizo	18
Braised short rib, bone marrow crust, crispy tendon	18
Mixed grill of fish	18 ½
Ribeye 300g (choice of sauce, chips)	28
Sirloin 300g (choice of sauce, chips)	28

Broccoli, yoghurt, almonds	4	Hand cut chips	4
Runner beans (garlic, chilli, ginger)	4	Buttered greens	4
Potatoes, seaweed butter	4		

- *Please inform a member of staff of any food intolerances or allergies upon arrival*
- *Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff*

