

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

French onion soup en croute	7
Cured & torched mackerel, pickled cucumber, buttermilk	7
Crispy winter salad, artichoke, candied walnut	5
Pressed game terrine, spiced apple chutney	7
Breaded garlic mushroom, pickled shallot, celery leaf	5 ½
Venison ragu	7
Crispy crubeens, beetroot remoulade, coppa, mustard	6

Fillet of cod, celeriac, smoked roe, broccoli leaf	17
Rump of Mourne lamb, pressed shoulder, fondue, smoked aubergine	18
Thornhill duck, caramelised endive, confit leg, burnt orange	19
Game pie, woodcock	20
Fillet of hake, mussels, cider, pickled grape	17
Braised short rib, bone marrow crust, crispy tendon	18
Mixed grill of fish, garlic & parsley cream	18 ½
Braised pig's cheek, crispy polenta, smoked bacon	17
Ribeye 300g (choice of sauce, chips)	28
Sirloin 300g (choice of sauce, chips)	28

Roasted roots	4	Hand Cut Chips	4
Buttered greens	4	Potatoes, seaweed butter	4
Cauliflower cheese	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



- *Please be aware that our game dishes may contain traces of shot*

