

## SNACKS & NIBBLES

Marinated Olives (v) **Sea Trout Gravlax** Chive Crumpet, Smoked Yoghurt £5

> **Roasted Winter Squash** (vg) Dukkah Spice, Pickled Shallot, Filo Tart £6

Treacle & Guinness Butter

£5

**Homemade Brioche** (v)

## STARTERS

Pan Roasted Portavogie King Scallops, Leeks, Potato, Cured Duck Egg	£14.50
Pigeon, Celeriac, Apple, Game Jus	£12
Knockanore Cheddar Mille-feuille, Walnut, Grape, Onion (v)	£10
Beef Cheek Rillettes, Beurre Noisette Hollandaise, Braised Shallot, Crispy Leeks	
Twice Baked Plant Based Cheese Soufflé, Salt Baked Beetroot, Cherry & Beetroot Foam (vg)	£10

## MAINS

Rockvale Chicken Supreme Pommes Dauphine, BBQ Baby Gem, Petit Poi's A La Franchise				
<b>Fillet of Beef Wellington</b> Pommes Anna, Celeriac, Pickled Mushrooms, Truffle Cafe Au Lait			£36	
<b>BBQ'd Oyster Mushroom</b> (vg) Pommes Anna, Mushroom Ketchup, Pickled Mushrooms			£23	
Fillet of Hake Kohlrabi, Dashi, Pickled Muss	sels		£24	
<b>Venison Loin</b> Chestnut & Pistachio Crumb, Vanilla Parsnip Purée, Confit Salsify, Venison Jus			£30	
Pan Seared Sea Bream Romesco Sauce, Crab Tortellini, Kale			£28	
SIDES				
Triple Cooked Chips	£5.50	Orange & Honey Glazed		
Skinny Fries	£5.50	Heritage Carrots	£5.50	
Truffle & Parmesan Fries	£6.50	<b>Garlic Field Mushrooms</b>	£5.50	
House Salad	£5.50	Pommes Anna	£5.50	
<b>Beer Battered Onion Rings</b>	£5.50	<b>Buttered Kale</b>	£5.50	

## STEAKS

Wagyu Beef Carpaccio

Yakiniku Dressing

£6

10oz Sirloin £34 **7oz Fillet** £36

500g Chateaubriand £75 (To Share)

All served with Triple Cooked Chips, Watercress Salad & Choice of Sauce

Sauces

Peppercorn, Garlic Butter, Blue Cheese Butter

Make it Surf & Turf

By adding King Prawns, Scallops & Crayfish cooked in Garlic Butter £8

