parker house rolls, kylemore farmhouse cheese scones, cultured butter

FOR THE TABLE

connemara oysters, rosehip 12

connemara oysters, an dúlamán irish maritime gin martini 18

irish farmhouse cheeses & charcuterie 27

START

crab, kohlrabi, horseradish, buttermilk, dill 15

beef tartare, kearney blue, wild garlic capers 16

wild prawns, corndale n'duja 19

OUR GRILLED ROASTS

prime rib of beef 35

saddle of venison, wood roasted over juniper 35

whole duck - to share 80

served with duck fat potatoes, creamed leeks with mustard & mossfield gouda, grilled autumn vegetables

EMBERED

turbot, lobster head butter 32

black sole, capers, brown butter 55

wagyu onglet, wild mushroom, irish truffle 48

bone-in striploin steak 450g 48

wild mushrooms, grilled gnocchi, pumpkin, kale, knockanore 22

served with crispy potato terrine, organic leaf & kylemore salad

DESSERT

sticky date pudding, butterscotch 14

chocolate, toasted vanilla, smoked almond 14

toffee apple, sheep's yogurt, wild sorrel, embered chestnuts 14

petit fours