

## *Starters*

### **Cream of white onion**

Served with truffle crème fraiche and smoked bacon (bacon optional)

### **Parfait**

Chicken liver and foie gras parfait, smoked duck, almond, rhubarb crumble and toasted brioche

### **Crotin**

Crotin of White Lake goats' cheese, blood orange caviar, pickled beetroot, chicory, walnut mayonnaise

### **Scallops**

Searched hand dived scallops, suckling pig, apple and vanilla puree, granny smith apple, cider velouté (€2 supplement)

### **Quail**

Roast breast of quail, crispy quail's egg, hazelnut, baby beets, turnip carpaccio (€2 supplement)

### **Ballotine**

Ballotine of smoked mackerel and salmon, cockles, brown shrimps, pickled cucumber, beurre noisette dressing

## *Main Courses*

### **Steak**

Pan fried rib eye of beef, duck fat chips, roast shallots, wild rocket, pepper corn butter (€3 supplement)

### **Halibut**

Roast fillet of halibut, salsify puree, beef shin bon-bon, roasted ceps, broad beans

### **Risotto**

Jerusalem artichoke and truffle risotto, tarragon crème fraiche, watercress, parmesan tuille

### **Pork**

Roast loin of pork, Serrano ham, celeriac puree, apple, pine nuts, tiger prawn

### **Salmon**

Pave of Loch Duart salmon, spiced crab tortellini, lemongrass bisque, fennel ceviche

### **Polenta cakes**

Brioche crusted polenta and corn cakes, quinoa, purple sprouting broccoli, pomegranate seeds

### **Beef**

Roast fillet of Aberdeen Angus beef, potato puree, girolles, kale, oxtail pithivier, ale jus (€5 supplement)

## *Side dishes*

Selection of olives	£3.5	Glazed ratte potatoes	£3.5
Skinny chips	£3	Wild leaf salad	£3
Hand cut duck fat chips	£4	Extra homemade bread	£2

**2 courses £26**

**3 courses £32**

A discretionary 12 per cent service charge will be added to your bill all of which goes to the people serving you