



## TASTING MENU

£25PP

---

sourdough roll, black tahini butter v

coconut & cardamom dhal, roast peppers,  
cauliflower, sugar snaps vg/gf

truffled mac & cheese, shallot rings, capers v

skewers:

panko halloumi, mojo rojo v  
king prawn, fennel, sesame, Aleppo chilli  
spiced lamb, mint, almond aioli n/gf

côte de boeuf gf  
30 day dry-aged, Shorthorn, South West Ireland, 250g per head

heritage tomatoes, pickled peppers,  
organic basil oil vg/gf

+£15 for flight of 4 wine pairings

---

£25 per head

available for groups of 2, 4 or 6

100% OF SERVICE CHARGE GOES TO THE TEAM