



FEASTING MENU AUTUMN WINTER

Menu £75pp

Start Strong

**Irish Soda Bread &
Ember Baked Bread (v)**
aioli £6

**Crispy Fried
Gordal Olives (v)**
goat's cheese, harissa £7

Jersey Rock Oysters
dressed & natural
3 for £13.50

Choose Three Starters

Venison Carpaccio wet walnut, fig

Burrata plum, salt baked beetroot, crispy kale (v)

Grilled Prawns lime, coriander butter

Salt Chilli Fried Chicken chorizo mayo

Spiced Lamb Skewers harissa, yoghurt

(add an additional starter for £10pp)

Choose Two Mains

Glenarm Cote de Boeuf bone marrow butter, horseradish

Market Fish on the Bone chilli & garlic, salty fingers

Wood Fired Corn Fed Chicken soy & chilli red cabbage

Spiced Squash coconut curry, chard, paneer (v)

Sugar Pit Pork black bean, cumin, tomato salsa

(add an additional main course for £15pp)

Choose Two Sides

**Roast Roots
& Shoots (v)**

**Thick Cut
Chips (v)**

Mash liquor &
beef fat crumb

(add an additional side for £5pp)

Choose Two Desserts

Boozy Tiramisu

Burnt Custard Pot cinnamon, plum

Sticky Toffee Pudding vanilla soft serve

One For the Road

Irish Coffee
£14

Bailey's on Ice
£10

Baby Guinness
£6

Gold Fashioned
£13

*Please advise your server of any dietaries or allergies. Our butter and cheese is made from raw milk.
A discretionary 15% service charge will be added to your bill.*



PARTY MENU LUNCH PACKAGE

SAMPLE MENU

Burrata

plum, salt baked beetroot, crispy kale (v)

Sugar Pit Pork

black bean puree, pico de gallo, sour cream

Burnt Custard Pot

cinnamon, plum

Package One

£30pp

Inclusions

Two Course Set Menu
One Glass of House Wine Per Person
Still & Sparkling Water

Package Two

£35pp

Inclusions

Three Course Set Menu
One Glass of House Wine Per Person
Still & Sparkling Water

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