

FROM THE WATERS AND THE WILD

TASTING MENU

Cured ChalkStream Trout
Fennel, Pressed Lemon, Crème Fraîche, Trout Roe



Native Shellfish
Irish Whiskey Bisque



Smoked Bone Marrow Agnolotti
Jerusalem Artichoke, 24 Month Aged Parmesan



Sole à La Normande
*Carlingford Oysters, Mussels,
Button Mushrooms, Winter Truffle, Mussel & Cider Sauce*



Roast Venison Loin
Pressed Belly, Salsify, Kalettes, Pickled Quince



Vanilla & Pear Soufflé
Red Wine Poached Pears, Spiced Ice Cream

For food allergies and intolerances please alert a member of our team. Game may include lead shot.



Prices are VAT inclusive. A discretionary 15% service charge will be added to your bill.