

sample menu

for reservations call 0868331756

dainty oyster – stout vinegar & horseradish 4.50ea

scallops – carrot, grapefruit & endive 19

dry aged duck – beetroot, pear, black garlic 18

jerusalem artichoke – ballinvarrig cheddar, onion & truffle 18

crab claws – parsley root purée & hazelnut satay 19

cured tuna – aji amarillo, pineapple & red onion 22.50

dexter beef – salsify, chimichurri 39

hake – pistachio, nettle & courgette 36.50

monkfish – nduja xo, cabbage & bergamot 39.75

blackberry donut – mead & meadowsweet 14.50

70% Chocolate - sake, miso & amazake 14.50

*Minimum order of two courses per guest is required, one of which must be a main course. Snacks are not considered a course.
*Most dietary requests can be accommodated with notice; however, our menu cannot be offered free from lactose or shellfish.
*Service charge is not included.