



dainty oyster - cucumber nahm Jim 4.50ea

scallops – carrot, grapefruit & wasabi leaf 18.50

hand chopped beef – bone marrow, wild garlic & flatbread 18

west cork asparagus – pistachio miso & stratiacella 16.50

crab claws – caramelised cauliflower & hazelnut satay 19

chilled squid noodles -sorrel, sea lettuce & jalapeno 17

aged duck – white asparagus, myoga & amontillado 38.50

hake – sea kale, oyster mushroom & trout roe 36.50

dover sole – nduja xo, broad bean & bergamot 39.75

rhubarb – white chocolate, mead & meadowsweet 13

Virunga 70% - blood orange, olive oil & caper 14

Cheddar – grilled croissant, béal bán & celeriac treacle 14

*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.