

St. Patrick's Day

2 - course £29pp

3 - course £33pp

Irish Coffee with nutmeg and grated milk chocolate £6

Pints of Guinness at £6

STARTERS

3 GRILLED IRISH KILPATRICK OYSTERS

with creamed spinach and smoked lardo

CRAPAUDINE BEETROOT AND KOHLRABI SALAD

with Cashew nuts cream, blood orange and white asparagus with pomegranate dressing

TRUFFLE LINGUINI

with caramelised artichoke, mushroom caramel and light parmesan sauce

HAND PICKED CRAB

white crab meat and brown crab mayonnaise with pickled cucumber,
fresh late winter tomatoes and chilled consommé with basil oil

MAINS

IRISH HERDWICK LAMB STEW ROAST

with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing.

CONFIT KING OYSTER MUSHROOMS

with mushroom caramel and charred leeks, blackcurrant glazed shallot and hazelnut vinaigrette

STEAMED HAKE

with langoustine and late winter vegetable broth, white bean with nettle pesto, pickled rhubarb and smoked butter

SLADESDOWN CONFIT DUCK LEG

with truffle creamed potatoes, caramelised endives and Seville orange honey with lemon grass and burgundy red wine sauce

PUDDING

POACHED PEAR AND RHUBARB

with Pedro Ximénez syrup and rhubarb sorbet

GRANNY SMITH APPLE AND BLACKBERRY CRUMBLE

with cardamon custard

DARK CHOCOLATE AND MASCARPONE MOUSSE

with olive oil, shortbread crumble and salted caramel popcorn

STICKY TOFFEE PUDDING

with clotted cream ice cream and salted caramel sauce

A SELECTION OF HAND PICKED CHEESES

Served with crackers, Orchid pear chutney, berry jams and fresh honey Three cheeses