

Homemade olive oil focaccia

## **STARTERS**

Citrus cured warm salmon with baby potato salad, capers and spring onion with horseradish yoghurt and picked cucumber with fennel, shallot and pomegranate dressing

Heritage golden and red beetroot salad with muscat grape dressing, Cashel blue cheese and pear with candied walnuts

# MAINS

Wild Seabass fillet with langoustine risotto, sun kissed tomatoes and seaweed pesto with samphire

60 day aged beef rump with marmite and Guinness butter, grilled hispi cabbage with prawn X.O sauce

Confit Duck leg with truffle creamed potatoes, buttered spinach and wild mushrooms with blackcurrant glazed shallot and smoked bone marrow sauce

## THE DUKE OF BEEF WELLINGTON

Golden perfection crust, shared elegantly (supplement of £18 per person) With truffle creamed potatoes and smoked bone marrow

# **PUDDINGS**

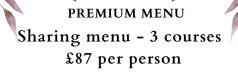
Sticky toffee pudding with clotted cream, ice cream and salted caramel sauce

Dark chocolate and mascarpone mousse with shortbread crumble,

caramel popcorn and chocolate sauce

Petit Fours

SHARING CHEESEBOARD (Suitable for 10 people)
Three of our selection of fine cheeses with crackers and chutney - £48 supplement



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### **STARTERS**

Citrus cured warm salmon with baby potato salad, capers and spring onion with horseradish yoghurt and picked cucumber with fennel, shallot and pomegranate dressing

Beef carpaccio with herb pesto, pickled shimeji mushrooms and truffle celeriac remoulade with rocket and Pecorino cheese

Heritage golden and red beetroot salad with muscat grape dressing, Cashel blue cheese and pear with candied walnuts

Grilled Argentinian red prawn with garlic and herb butter with buttercup salad, house dressing and pickled red onion

### MAINS

Wild Seabass fillet with British shellfish risotto , sun kissed tomatoes and seaweed pesto with samphire

60 day aged beef rump with marmite and Guinness butter, grilled hispi cabbage with prawn X.O sauce

Confit Duck leg with truffle creamed potatoes, buttered spinach and wild mushrooms with blackcurrant glazed shallot and smoked bone marrow sauce

Wild mushroom tagliatelle with truffles, globe artichoke, aged parmesan, white wine sauce and artichoke crisps

## THE DUKE OF BEEF WELLINGTON

Golden perfection crust, shared elegantly (supplement of £18 per person) With truffle creamed potatoes and smoked bone marrow

## **PUDDINGS**

Pink lady apple tart tatin with clotted cream ice cream and sauternes sauce

Sticky toffee pudding with clotted cream, ice cream and salted caramel sauce

Dark chocolate and mascarpone mousse with shortbread crumble, caramel popcorn and chocolate sauce

### Petit Fours

SHARING CHEESEBOARD (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement



# Individually Plated-3 courses

# £97 per person

Homemade olive oil focaccia

## **STARTERS**

Beef carpaccio with herb pesto, pickled shimeji mushrooms and truffle celeriac remoulade with rocket and Pecorino cheese

Citrus cured warm salmon with baby potato salad, capers and spring onion with horseradish yoghurt and picked cucumber with fennel, shallot and pomegranate dressing

Heritage golden and red beetroot salad with muscat grape dressing, Cashel blue cheese and pear with candied walnuts

Grilled Argentinian red prawn with garlic and herb butter with buttercup salad, house dressing and pickled red onion

### MAINS

Wild Seabass fillet with British shellfish risotto , sun kissed tomatoes and seaweed pesto with samphire

35-day aged beef fillet with truffle creamed potatoes, buttered spinach and wild mushrooms with blackcurrant glazed shallot and smoked bone marrow sauce (£10 supplement)

Confit Duck leg with truffle creamed potatoes, buttered spinach and wild mushrooms with blackcurrant glazed shallot and smoked bone marrow sauce

Wild mushroom tagliatelle with truffles, globe artichoke, aged parmesan, white wine sauce, and artichoke crisps

## THE DUKE OF BEEF WELLINGTON

Golden perfection crust, shared elegantly (supplement of £18 per person) With truffle creamed potatoes and smoked bone marrow

### **PUDDINGS**

Pink lady apple tart tatin with clotted cream ice cream and sauternes sauce

Sticky toffee pudding with clotted cream, ice cream and salted caramel sauce

Dark chocolate and mascarpone mousse with shortbread crumble, caramel popcorn and chocolate sauce ~ Petit Fours

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## MEAT

Beef tartare with truffle cream, soy and pickled red onion Chicken and tarragon mayonnaise tartlets with salted lemon Iberico ham and Gruyère cheese croquettes

### **FISH**

Seared prawn with lemon mayonnaise and parsley dressing Citrus cured salmon tartar with citrus dill crème fraîche and pickled cucumber White crab mayonnaise tartlets with apple and sun kissed tomatoes

# **BOWL FOOD** Vegetarian £17 per item | Meat £19 per item | Fish £19 per item

Warm poached salmon with crushed potato salad, with spring onion, capers, crème fraîche and herb pesto

> 60 Day-Aged Rump with buttered creamed potato and smoked bone marrow sauce (Truffle:£2.00 supplement)

Wild mushroom risotto with milk crumble and foraged herbs (Truffle:£2.00 supplement)

