

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 **or** Roast Turkey breast and leg with truffle creamed potatoes, savoy cabbage and bacon, Brussel sprout leaves and caramelised quince with homemade gravy, cranberry and bread 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





Beef carpaccio with herb pesto, pickled shimeji mushrooms and truffle celeriac remoulade with Brussel sprouts, rocket and comte cheese

yoghurt and picked cucumber with fennel, shallot and pomegranate dressing

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

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

#### MAINS

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

Confit Duck leg or Roast Turkey breast and leg with truffle creamed potatoes, savoy cabbage and bacon, Brussel sprout leaves and caramelised quince with homemade gravy, cranberry and bread sauce

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

## THE DUKE OF BEEF WELLINGTON

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## **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





Beef carpaccio with herb pesto, pickled shimeji mushrooms and truffle celeriac remoulade with Brussel sprouts, rocket and comte 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 langoustine 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 or Roast Turkey breast and leg with truffle creamed potatoes, savoy cabbage and bacon, Brussel sprout leaves and caramelised quince with homemade gravy, cranberry and bread sauce

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

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#### **PUDDINGS**

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

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

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Wild mushroom arancini with truffle cream Beetroot and muscat grape dressing with pomegranate Butternut squash tartlets with sage and parmesan

## **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 parsley and garlic butter 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 iteml Meat £19 per iteml Fish £19 per item

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

Turkey breast with buttered creamed potato, Brussel sprouts and saussage meat with cranberry sauce

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

