



Sample Menu

Taste of Fifty

St Patricks Day

Dinnertime Menu

2 - course £33pp
3 - course £37pp

Free Corkage on Unlimited Bottles

STARTERS

Quail Ballotine £19

with leek fondue, roast chicken sauce with black truffle and poached rhubarb

Scallop and wild Sea Bass tartare £21

with creme fraiche, pickled cucumber and fresh blood orange with fresh apple and samphire

Wild mushroom soup £15

with baby potato and chive salad, roasted crepe ragout and potato straw

MAINS

Herdwick Lamb shoulder Irish Stew £29

with Comte cheese and herb dumplings, seaweed pesto with artichokes, hispi cabbage and swede

Fillet of wild Hake £27

escabeche vegetables in olive oil with watercress and fennel sauce

Iberico pork neck fillet £29

with cassoulet of beans, winter tomatoes and nduja with rainbow chard

Caramelised Cauliflower £25

with herb fregola, pickled sultanas and almonds, with pomegranate and cauliflower veloute

PUDDINGS

Cheyne Irish Coffee £6

Jameson's Whiskey, Baileys and double cream

Banana and chocolate bread and butter pudding £9.5

with baileys custard and ice cream

Rhubarb and Pear Brûlée £12

with minted jellies

Chocolate Fondant £11

with salted caramel sauce, honeycomb and vanilla ice cream

Sticky Toffee Pudding £12

with clotted cream ice cream and caramelised pecans

A Selection of Hand Picked Cheeses £14

Served with crackers and Orchid pear chutney