

LUNAR

start

Loch Duart salmon, cucumber, wasabi, marinated roe
celeriac velouté, apple salad, candied walnuts
pâté en croûte, black pudding, mustard, pickled vegetables
goats cheese, salt baked beetroots, candied hazelnuts, hibiscus

follow

crispy pork belly, pot roasted cabbage, chimichurri
chicken breast, braised leeks, blue cheese, sauce vierge, toasted almonds
sea bream, samphire, tomato fondue, salsa verde
tagliatelle, butternut squash, brown butter, toasted seeds, kale
dry aged sirloin, charred tenderstem, pomme puree
(supplement £15)

finish

roasted apple tart, vanilla ice cream
chocolate crémeux , cherry, chocolate soil
vanilla panna cotta, honeycomb, maple syrup
blue cheese, pain d'épice, caramelised fig

3 Courses 49.50

by Niall Keating