

SUNDAY LUNCH

start

loch duart salmon, wasabi, radish
orzo risotto, mushroom, tarragon
lamb tartare, tomato, olive tapenade
lobster bisque, saffron, crab salad

follow

roast sirloin of local beef, traditional trimmings
gilthead sea bream, tomato fondue, sauce vierge
butternut squash tagliatelle, chimichurri, aged parmesan
roast chicken breast, beer braised onion, bean cassoulet

finish

lemon meringue tart, raspberry sorbet
chocolate crémeux, black cherry sorbet, wild rice
choux bun, caramelised white chocolate, vanilla ice cream
blue cheese tart, date, apple
crème brûlée

2 Courses 38.00

3 Courses 49.50

LUNAR

by Neil Keating