

## FOR THE TABLE

Soda bread & salted butter   Gordal olives   Rosemary nut mix	<i>each</i> 4.25
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## STARTERS

Sage & onion soup, poached egg, chestnut	8
Cured salmon, pickled cucumber, dill mayonnaise	12
Mussels, leek, soda bread	10.5
Grilled prawns, padron peppers, romesco sauce	12.95
Oyster mushrooms on toasted brioche, poached egg	8.5
Crispy pork, sauce gribiche, apple	9.95

## MAINS

Roast cauliflower, grapes, capers, soft polenta	16.5
Sea trout, peas, fennel, shellfish bisque	21
Confit duck leg, lentils, baby turnip, quince puree	23
Rib eye steak, herb butter, triple cooked chips	28.5
Whole lemon sole, brown shrimps, cucumber, capers	32
Wild mushroom risotto, aged parmesan	18.5

## SIDES

Triple cooked chips	4.5
Gem lettuce & herb salad	4.5
Braised red cabbage	4.5
Green beans, roasted hazelnut	4.5

**Allergens available on request.**

A discretionary 12.5% service charge will be added to your bill.