



## SPRING SET MENU

*Glass of Champagne and canapé on arrival*

CARLINGFORD OYSTERS  
NATURAL / VIETNAMESE DRESSING / HORSERADISH  
each 5.00

GRILLED ARTICHOKE,  
HAZELNUT PESTO, CONFIT LEMON

SALTED BRANDADE,  
POACHED BURFORD BROWN EGG, GRATED MANCHEGO

CURED SALMON,  
RADISH, CITRUS AND HORSERADISH

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ROASTED GUINEA FOWL,  
BRAISED RED CABBAGE, POLENTA

VENISON SUET PUDDING,  
BRAISED SWEDE, CABBAGE TOPS

CORNISH COD,  
PARMESAN & MARJORAM GNOCCHI, OYSTER EMULSION

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BAKED EGG CUSTARD TART,  
BAY LEAF ICE CREAM

MEDJOL DATES STICKY TOFFEE PUDDING,  
VANILLA ICE CREAM

IRISH AND BRITISH CHEESE PLATE  
(£8 Supplement)

**3 Courses £36.50**

Food allergies & intolerances.  
Please ask if you would like more information about our ingredients

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL