



Starters

Soup Roast parsnip soup, cèpe froth Truffle oil	£	5.50
Quail Ballontine of breasts, confit legs, Pear tart, quail egg, vanilla & hazelnut dressing	£	8.00
Foie Gras Port poached Foie gras terrine Toasted brioche, red onion jam	£	8.50
Scallops Seared local scallops, Oxtail pie, Pea puree, red wine jus	£	9.50
Pigeon Roast breast and leg of Anjou pigeon, Creamed parsnip, apple and maple jus	£	9.50
Red mullet Pan fried red mullet, lobster cassoulet, Crab and fennel salad	£	9.00
Tortellini Wild mushroom tortellini's, Puy lentils, Brunoise celeriac	£	8.00

A discretionary service charge of 10% will be added to your bill.
Please refrain from using mobile phones in the restaurant



Main Courses

Halibut Wrapped in Parma ham, creamed leeks, Sauté potatoes, crisp squid	£	21.00
Dover sole Grilled Dover sole, ham tortellini's, Fresh clams and garlic butter	£	24.00
Pork Roast fillet, crisp belly, lyonnaise potatoes, French onion soup	£	18.00
Venison Saddle of Finnebrogue venison Wellington, Walnut gnocchi, golden raisins, cassis sauce	£	23.50
Veal Fillet of milk fed veal, celeriac rosti, roast salsify Wild mushrooms, sauté spinach	£	22.00
Beef Fillet of Irish beef, carrot puree, seared foie gras, Fried brioche, Madeira jus	£	24.00
Risotto Parsnip risotto, mascarpone and fine herbs Parmesan tuille	£	16.00

Side Dishes

Mash Potatoes		
New Potatoes		
Chips		
Mixed Seasonal Vegetables		
Mixed Leaf Salad	£	3.50 Each