

# SUNDAY MENU

Menu Curated by Head Chef  
Gareth Naughton and team

## STARTERS

St Tola Goat's Cheese with Crown Prince Pumpkin, Pumpkin Seed, Pear and Truffle	13
Roasted Scallops with Celeriac, Black Pudding, Golden Raisin and Pedro Ximenez	16
Smoked Salmon with Horseradish, Crème Fraiche, Lemon, Pickled Fennel, Stout Bread and Treacle Butter	14
Whipped Foie Gras Parfait with Grape Chutney, Pickled Walnut, Celery and Brioche	15
Burrata with Marinated Melon, Air Dried Ham, Sourdough Croutes and Olive Oil	14

## MAINS

Salt Aged Duck Breast with Carrot, Duck Sausage and Duck Sauce	36
Monkfish with Broccoli, Mussels and Smoked Butter	32
Potato, Leek and Mushroom Pie with Parsley, Celeriac and Mustard	28
Dry Aged Fillet with Pommes Frites, House Caesar and Peppercorn Sauce	36
Tipperary Roast Sirloin with Roast Potatoes, Carrots, Yorkshire Pudding, Gravy, Horseradish, Watercress and Roast Carrot	32
<b>Special:</b> Beef Wellington with Mash, Roast Carrot, Beef Gravy	35

## SIDES

House Mash with Chives	6
Triple Cooked Chips with Confit Garlic Aioli	6
Cauliflower Cheese with Parmesan Crumb	6
Roasted Carrots with Highbank Apple Syrup, Walnuts and Chervil	6

NEIGHBOURHOOD

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER