

SUNDAY MENU

STARTERS

Smoked St Tola Goats Cheese Pannacotta with Pear, Fennel and Jerusalem Artichoke	14
French Onion with Gruyere Custard, Onion Broth and Sourdough	13
Pan Seared Scallops with Chicken Jus, Cauliflower and Burnt Lime Foam	18
Foie Gras Torchon with Fig Chutney, Cranberry Gel, Brioche and Pecan	17
House Cavatelli Pasta with Beef Shortrib, Pecorino and Wild Mushroom <i>Add Fresh Truffle +5</i>	15

MAINS

Potato, Caramelised Onion and Brie Pithivier with Celeriac, Chive and Veg Jus	30
Killmore Quay Cod with Peas Ala Francaise, Pancetta and Beurre Blanc	30
Salt Marsh Duck Breast "à l'orange" with Blood Orange, Chicory and Sichuan	34
Tipperary Roast Sirloin with Roast Potatoes, Carrots, Yorkshire Pudding, Horseradish <i>Sunday Roast is only served until 3.30pm</i>	32
Aged Beef Fillet with Triple Cooked Chips, Wedge Salad and Peppercorn Sauce	38
Beef Wellington with Mash and Bourguignon Jus	38

SHARING MAINS

Chateaubriand for 2 with Triple Cooked Chips, House Wedge Salad, Bone Marrow, Peppercorn Sauce	60pp
Black Sole Grenobloise for 2 with Seaweed Potato, Tenderstem Broccoli	40pp

SIDES

Grilled Tenderstem Broccoli with Black Garlic, Citrus Ponzu and Crispy Shallot	7
Roasted Baby Carrots with Harissa Honey and Smoked Almonds	7
House Mash with Chives	6
Triple Cooked Chips with Smoked Garlic and Onion Aioli	6
Triple Cooked Skinny Fries with Truffle Aioli and Parmesan	8.5

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS,
PLEASE INFORM A MEMBER OF OUR TEAM

NEIGHBOURHOOD