
STARTERS

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| House Pastrami 'Tartar' Parmigiano Reggiano Brulé Fennel Cracker..... | €16 |
| Smoked Bone Chowder Courgette Flower Farci Trout Roe..... | €17 |
| Ham Hock Pressé Jerusalem Artichoke Textures Spiced Relish..... | €15 |
| Red Snapper Cannelloni Saffron Aioli Shoyu Ramen Broth..... | €18 |
| Gnocchi à la Parisienne Local Broad Beans Mimolette Shavings | €16 |

MAINS

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| Cut Of The Day House Mustard Carob Jus..... | M.P |
| USDA Oak Smoked Beef Brisket Sauce au Poivre Chow Chow Pickle Pak Choy..... | €32 |
| Ratatouille Fermented Chilli Confit Egg Yolk Tomato & Pecorino Tart | €24 |
| Apple Wood Smoked Pork Belly Apple Gastrique Baby Gem Bacon Chutney..... | €28 |
| Catch Of The Day Daikon 'Tagliatelle' Caper & Beurre noisette velouté..... | M.P |

SIDES

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| Triple Cooked Potato..... | €5 |
| Charred Cauliflower..... | €5 |
| Sweet Potato Puree..... | €5 |

DESSERTS

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| Basque Cheesecake Amaretto Foam Hibiscus & Blueberry..... | €9 |
| Peanut Entremet Tonka Bean Mousse Banana Toffee | €10 |
| White Chocolate & Orange Delice Pistachio Textures Orange Gel..... | €11 |

Kindly inform us if you suffer from any food related allergies or if you have any dietary requirements.