



Glass of Prosecco to Start

Starters

Homemade Baba Ghanoush (v, d) 1, 8, 11, 12

fresh hummus with roasted aubergine, olives, dukkah, pomegranate & flat bread

Buffalo Mozzarella Salad (v, d) 1, 7, 12

heirloom tomatoes, buffalo mozzarella, balsamic pearls, basil,

Sticky Japanese Pork Belly 6, 10, 11, 12

fermented black bean & chili oil, horseradish, pickled ginger, mustard cress

Spicy Rich Calamari 1, 3, 7, 12, 13

carrots, spring onion, iceberg lettuce, yuzu gel

Louisiana Chicken Wings 1, 3, 6, 7, 10, 12,

finger lickin" wings with blue cheese sauce & celery stick

Main Courses

Pan-Seared Cod (gf) 1, 3, 7, 9, 12, 13

gnocchi, green beans, carrots & butternut squash puree with brown butter & caper sauce

Roasted Butternut Squash & Feta Pithivier 1, 3, 7, 12, 13 (v)

roasted butternut squash, whipped feta, braised savoy cabbage with onion puree,
grilled spring onion & glazed carrot

Spatchcock Chicken 1, 3, 4, 7, 8, 13

fries, green salad & garlic butter

Grilled Fillet of Beef 1, 3, 4, 7, 8, 13 +€8

onion puree, pomme dauphine with grated compote, root vegetables, with red wine jus

Desserts

Warm Chocolate Fondant

black cherry compote, candied pecan nuts, vanilla

ice cream (v) 1, 3, 7, 5

Matcha & Strawberry Cheesecake

with Oreo Crumb 1, 3, 7

Christmas Trifle

€49

Subject to slight change

Contains: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy Beans 7. Milk (dairy)
8..Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs

Please notify your server of any Allergies

Discretionary service charge of 10% to parties of 6 and over