



Christmas Menu

2 course €35 / 3 course €40

Starters

Soup of the day, house bread

House cured salmon gravlax, wasabi dressing, soya reduction, edamame beans, peppered cucumber & horseradish crème fraiche

Spiced rainbow carrots, beetroot, feta, rose harissa, mixed seeds, watercress & parsnip crisps

Mains

Slow cooked pork neck, celeriac puree, kale, pine nuts, pickled pear, agrodolce pumpkin & parmesan salad, sticky pork juices

Pan fried fillet of hake, charred corn, chorizo & aged parmesan risotto, pickled shimeji mushrooms, fresh herbs

14 hour braised feather blade of beef, butternut squash, spinach puree, roast onion & confit leek

Desserts

Blackberry & chocolate pavlova, rippled berry cream, marello cherries, blackberries, chocolate shavings, orange zest

Vanilla panna cotta, winter berry compote, spiced crumble