

## - TABLE D'HÔTE MENU -

BONE MARROW AND OXTAIL CROQUETTE  
Fermented garlic, red chicory, pickles, horseradish foam  
(3, 11, 14)

SEARED KING SCALLOPS  
Romesco, cherry tomato, yellow pepper puree, chorizo jam  
(6, 3, 5 14)

CURED AND TORCHED SEABASS  
Radish, sea herbs, squid ink emulsion, finger lime, keta caviar  
(6, 5, 10, 14)



GREEN ZEBRA TOMATO CONSOMME  
Tomato concassé, celery, cucumber, bloody Mary jelly  
(14)

CHEFS CHOICE OF HOMEMADE SORBET



CORN FED CHICKEN  
Creamed leeks, garlic scrapes, fondant potato, truffles  
(8, 11, 12)

MUSHROOM AND PECORINO AGNOLOTTI  
Wild mushroom, courgette pappardelle, courgette flower  
(11)

BRAISED SHORTRIBS  
Runner beans, bone marrow butter, sweet potatoes  
(8, 11, 14)

LEMON SOLE  
Ballymakenny potatoes, mussels, clams, sea herbs  
(5, 6, 8, 11)



SALTED CHOCOLATE DELICE  
Textures of raspberries, pistachio gelato  
(2, 3, 7, 10, 11)

MANGO & WHITE CHOCOLATE CHEESECAKE  
Polenta & orange sponge, passion fruit pastilles  
(3, 7, 10, 11)

SELECTION OF ICE CREAMS  
(10, 11)

38 for Two Courses | 44 for Three Courses | 52 for Four Courses