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starter

shellfish bisque

FRESH PICKED LISCONNOR CRAB MEAT, CRÈME FRAÎCHE (2,4,5,10)

chicken liver pâté

PRESERVED ARMADA FARM ONION COMPOTE, PEAR, TOASTED BRIOCHE (1,2,3,6)

smoked aubergine tartar

PINENUTS, POACHED FIGS, POMEGRANATE, CORN SALSA (7)

aileens autumn salad

ROASTED BABY BEETS, ORANGE, MERINGUE, HOUSE DRESSING (3,13)

main course

andarl farm pork

STUFFED CABBAGE, APPLE CHUTNEY, CALVADOS JUS (4,5)

pan fried atlantic hake

FLAGGY SHORE MUSSELS, PRAWNS, BRAISED GIANT COUSCOUS (1,2,4,5,10,11,12)

wild mushroom gnocchi

ONION SOUBISE, BROWN BUTTER EMULSION, GRANA PADANO, RUCOLA (1,2,3)

oven braised black angus short rib

ROASTED JERUSALEM ARTICHOKES, WILD MUSHROOM, JUS (2,4,5)

dessert

bramble cheesecake

CITRUS MERINGUE, WILD BLACKBERRY SORBET (1,2,3)

fruit trifle

VANILLA SPONGE, DIPLOMAT CREAM, SEASONAL FRUITS, COULIS, MERINGUE (1,2,3)

crème caramel

DIPLOMAT CRÈME (2,3)

chocolate & coconut tart

CLOTTED CRÉAM, RASPBERRY SORBET (2)

(1) GLUTEN, (2) MILK, (3) EGGS, (4) SULPHITES, (5) CELERY, (6) LUPIN, (7) NUTS
(8) PEANUTS, (9) SOY, (10) SHELLFISH, (11) FISH, (12) MOLLUSCS, (13) MUSTARD, (14) SESAME