



Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£11 each)

Gin and tonic(Non Alcoholic) £ 7.50

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**Dinner Menu**

**LES D'OEUVRES**

Classic French Onion soup £ 11.50

Twice baked Gruyère cheese soufflé, mushroom ragout, cheese Anglaise £12 .50 (V)

King prawns in Green Garlic,Chilli and parsley butter ,fermented cucumber , £13.50

Foiegras terrine, Quinche chutney & ketchup , port Jelly,toasted Brioche £14

Veloute of Jerusalem Artichoke and truffle veloute ,roasted almonds and cocoa.£ 9 (v)

Pan fried Scallops, confit pork belly,miso,apple & cauliflower purée £ 14

Hay smoked Salmon & horseradish terrine,shrimp Marie Rose,Avocado £ 13

**LES PLATS PRINCIPAUX**

**(All mains served with complimentary Potatoes and seasonal vegetables)**

Galette of Polenta, Ratatouille, Goats cheese and herb Coulis.. £19.50 (V)

Trio of Pork loin, belly & boudin ,caramelised pear, Poire Williams & mustard sauce £24

Roasted Venison loin, beetroot ,prunes ketchup, bitter leaves, dark chocolate sauce. £28

Pan fried Sea trout ,smoked artichoke Hummus, Barigoule nage,Dill fritters .£24

Pan roasted label rouge Chicken,melted Brie, watercress pesto,Vin Juane sauce .£24

Irish Lamb rump, aromatic Aubergine puree ,confit Garlic, red pepper & olive jus .£26

Halibut roasted in pistachio and parsley crust , roasted fennel,lemon grass veloute £28

Roasted Irish Beef fillet ,aged parmesan salad ,frites ,Green pepper corn sauce .£31

Market fish of the Day

(Please check our Daily specials)

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Mixed house salad -£6 / Frites-£4 / Extra potatoes and seasonal veg £5

A optional service charge of 12.5% will be added to your bill tare

Please speak to our staff about your food allergies and intolerance before ordering.