

TO START



TEMPURA COD CHEEK, THAI CURRIED NOODLES, FRESH LIME AND CORIANDER

CRAB AND DILL ARANCINI, PEA PUREE, WATERCRESS AND CHIVE OIL.

SMOKED MACKEREL SALAD, MIXED LEAVES, CUCUMBER AND POMEGRANATE SEEDS,  
BLOOD ORANGE DRESSING.

POTTED SHRIMP, DRESSED ROCKET AND HOMEMADE GUINNESS WHEATEN BREAD.

PALATE CLEANSER



RASPBERRY SORBET, FRESH MINT & BERRIES.

MAIN COURSE



SEARED TUNA LOIN, SWEET SOY AND SESAME STIR FRIED VEGETABLES,  
BASMATI RICE AND TOASTED SESAME SEEDS.

PAN FRIED SCALLOPS, ROAST AND PUREED CAULIFLOWER, APPLE AND CELERIAC REMOULADE, CRISPY PORK  
BELLY SCRATCHINGS, BLACK PUDDING CRUMB AND DILL OIL.

PAN FRIED SEABASS FILLET, MIXED VEGETABLE PAKORA, BUTTERED SAMPHIRE AND COURGETTE, MINTED  
CLANDEBOYE YOGURT DRESSING.

ROAST CHORIZO AND HERB CRUSTED HAKE FILLET, WILTED SPINACH AND GREENS,  
POTATO FONDANT AND BERNAISE SAUCE.

SWEETS



MINT AERO CHEESECAKE, BERRY COULIS, CHANTILLY CREAM AND FRESH FRUIT.

WARM JAMAICAN GINGER CAKE, MORELLI'S VANILLA ICE CREAM AND PINEAPPLE SALSA.

HOMEMADE LEMON AND RASPBERRY TART, BERRY COMPOTE AND FRESH CREAM.

ORANGE AND MINT PANNACOTTA, FRESH BERRIES AND DARK CHOCOLATE CRUMB.

£35PP

