

Seasonal feasting menu - 80 Per Person



ON ARRIVAL

Bread and butter (v)

Hot bean devilled eggs (v)

Devils on horseback / +5 pp

Jalapeño popper gilda / +4 ea

Carlingford oysters mignonette by half dozen / +25

STARTERS; *served to share*

Roast pumpkins with fermented Chile, honey, almonds and taleggio (v)

Grilled shrimp with guajillo chile crisp

Todoli citrus, walnut and raddicho ranch salad (vg)

MAINS; *to share. Choose one for the table*

Whole roast Silverhill duck with radicchio, beetroot and blackberries

Barbecued monkfish with Tokyo turnips and mole amarillo

40 day aged rib eye with 3 pepper butter

** vegan / vegetarian guests will be catered to with an individual main*

SIDES; *please choose two sides to be served for the whole table*

French fries (v)

Seasonal greens with fig leaf vinegar (v)(gf)

Boiled pink fir potatoes

SWEET; *served individually*

Chocolate mousse with toasted buckwheat and rum soaked prunes

Seasonal fruit cobbler with chantilly (*to share between two*)

** optional - cheese course +14 per person*

Our kitchen works seasonally and often directly with small scale farmers and producers. Some dishes may therefore be adjusted according to availability. A discretionary service charge of 15% will be added to your final bill.

We require 48 hour advance notice of dietaries and allergies in order to prepare alternative dishes.