



À la Carte

Start in Style

Half Dozen Oysters Carlingford Oysters, Ponzu Pearls, Scallion, Chilli 24	The Perfect Pair Half Dozen Oysters 2 Glasses of Veuve Clicquot 65	Veuve Clicquot Brut NV Champagne, France 26 22	Royal Belgian Caviar 30g Caviar, Crisps, Crème Fraîche 95
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Starters

◆◆ SIGNATURE DISH			
Creole Gumbo Morteau Sausage, Prawn Head Aioli, Gambas 18	Seared Foie Gras Vanilla and Raisin Chutney, Apple, Smoked Almond Praline, Cruffin 22	Kilkeel Crab Yuzu, Cucumber, Nori, Smoked Avocado 19	
Tempura Sprouting Broccoli Whipped Tofu, Pickled Maitake, Sesame–Nori Crisp, Truffle Ponzu 16	Currach Scallops Kohlrabi, Chicken Jus, Burnt Lime Foam 21	House Pappardelle Pasta Beef Shortrib Ragu, Pecorino, Wild Mushroom 17 <i>Add Fresh Truffle +10</i>	

Mains

Roast Venison Loin Blackberry, Beetroot, Cocoa Nib, Red Cabbage, Sauce Grand Veneur 39	Wild Halibut Champagne Braised Leeks, Mussels, Trout Caviar, Bonito Beurre Blanc 38	Truffle Cacio e Pepe Hand-cut Tagliatelle, Creamy Pecorino, Winter Truffle 34
◆◆ SIGNATURE DISH		
Dry Aged Rib-Eye Craw Claws, Garlic Butter, Triple Cooked Chips 48	Beef Fillet Cep Purée, Short Rib, Pressed Potato, Sauce Bordelaise 42	Whole Black Sole Sauce Grenobloise, Baby Potatoes, Tenderstem Broccoli 40pp

Signature Sharing Steaks

All of our Large Cuts are designed for 2 and include
Bone Marrow, Wedge Salad, 1 Side and 1 Sauce

35oz Tomahawk Bone in Rib-Eye 60pp	30oz Chateaubriand Premium Centre-Cut Fillet of Beef 65pp	32oz Porterhouse Combination of Tender Fillet and New York Strip 60pp
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Sauces +4: Béarnaise, Whiskey Peppercorn, Red Wine Jus, Chimichurri

Sides

◆◆ SIGNATURE DISH			
Roasted Baby Carrots Harissa Honey, Smoked Almonds 7	Triple Cooked Chunky Chips Confit Garlic Aioli 7	Tenderstem Broccoli Pickled Walnut, Citrus Ponzu, Crispy Shallot 7.5	
Skinny Truffle Fries Freshly Grated Truffle, Truffle Aioli, Parmesan 9.5	Brussel Sprouts Chestnut, Lardon Crumb 8	Wasabi Mash Kizami 10	