

CHRISTMAS SET MENU

2 COURSES £35 · 3 COURSES £42

TO START

Wild Mushroom Velouté, Truffle Cream, Cheese Scone (V, GF opt.)

Fried Chicken, Curry Mayo, Pickled Onion (GF)

Goat's Cheese Panna Cotta, Fig Jam, Bitter Leaves, Beetroot (V)

Atlantic Prawn Salad, Gem, Cucumber, Marie Rose (GF)

Pork & Confit Duck Terrine, Celeriac Remoulade, Sourdough (GF opt.)

MAINS

Roast Turkey, Stuffing, Cranberry Sauce, Creamed Potatoes,
Smashed Roots, Gravy (GF opt.)

Basil Gnocchi, Black Olives, Cauliflower, Wilted Greens (VG)

Mourne Lamb Rump, Potato Terrine, Rosemary Jus, Onion (GF)

Fillet of Cod, Parsnip, Pickled Raisins, Sprouts (GF)

Dry Aged 10oz Sirloin, Chunky Chips, Rocket Salad,
Peppercorn Sauce (GF)
(£7 Surcharge)

A selection of sides for the table

PUDDINGS

Bowery Christmas Pudding, Brandy Custard

Dark Chocolate Délice, Clementine, Vanilla Cream

Burnt Cheesecake, Caramelised Apple

Irish Cheeses, Chutney, Crackers

Ice-Cream (V, GF)

Sorbet (V, VG, GF)

