#### SNACKS

Puff pastry and Parmesan cheese sticks with redeye mayonnaise

Home smoked haddock brandade mousse with a treacle brown soda bread

### TO START

Braised chicken & ham hock terrine with roasted duck liver and leaks. Accompanied with green beans & hazelnut aioli

## TO FOLLOW

Chilled salad of fennel, lady green olives, torn burrata, first season broad beans, lemon puree, dill and mint (€5 supplement)

#### MAIN

Slow cooked (for 48h) Hereford beef cheek with red wine, roasted artichoke puree, charred broccoli and Parmesan.

C rispy conf it garlic potatoes with duck fat and cep m ayonnaise.

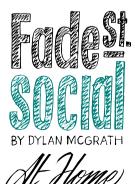
## **SWEET**

Blood orange trifle with orange curd and pain d'épices creme légère

## WITH YOUR COFFEE

Two white chocolate and lemon fudge pieces

€35



# -WE RECOMMEND-

HOME SMOKED
HADDOCK BRANDADE
MOUSSE

with treacle brown soda bread €8.50

BRAISED CHICKEN & HAM HOCK TERRINE

with roasted duck liver and leaks. Accompanied with green beans and hazelnut aioli €8.50