

### APERITIF

Blossom Bellini

Samur Brut Cremant Rose, Shortcross Rosies Garden, Vanilla Syrup & Lime Juice 15.00

### SNACKS

Champ Bread, Guinness Wheaten & JS Butter 5.50

Nocellara Olives 3.25

### STARTERS

Roast Parsnip & Artchoke Soup, Confit Garlic Oil (ve)

Organic Carrots, St Tola Goats Cheese & Walnuts (v)(n)

Beef Croquette & Black Garlic Mayonnaise

### MAINS

Roast Beef, Yorkshire Pudding & Root Vegetables

Irish Cod, Mussels, Boullabaisse & Fennel

Shallot & Onion Tart, Sherry Vinegar Caramel & Cais Na (v)(va)

Chicken, Apricot & Sage Stuffing, Root Vegetables

### DESSERTS

Apple Tart Tatin

White Chocolate Panna Cotta & Poached Rhubarb

Honey Madeleines & Ice Cream

### SIDES

*Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms,*

*Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage 6.45 each*

(n) Contains Nuts, (v) Vegetarian, (ve) Vegan, (va) Vegan Alternative, (df) Dairy Free. Please inform your server of any dietary requirements we should be aware of

A discretionary 10% service charge will automatically be added to all bills.