



^{*1a, 7, 10, 12} **SALUME & SOURDOUGH – 16**

Capocollo di Napoli (DOP)
Salame Finocchiona: Classic northern Italian (IGP)
Pancetta Cotta (IGP)
Prosciutto alle Vinacce

Hot Marinated Olives – 4 | ^{*1a} Lardo Toast – 4 | ^{*1a, 7} Toonsbridge Burrata, Grilled Sourdough – 9

PRIMI

^{*12, 14} Connemara Oysters, Shallot Vinaigrette – 14 / 26
^{*1a, 3, 7, 8a, 10} Grilled Asparagus, Sauce Gribiche, Pancetta Cotta, Smoked Almond, Sourdough – 14
^{*7, 14} Cured Sea Bream, Kohlrabi, Mussels, Blood Orange – 16
^{*1a, 10} 21 Day Dry-Aged Beef Tartare, Marinated Oyster Mushrooms, Roast Yeast – 18
^{*3, 7, 10} Cured & Smoked Duck Ham, Castelfranco, Truffle, Cured Egg – 16

PASTA

^{*1a, 3, 7, 9} Ragu Bolognese, Agnolotti di Parmigiano – 14 / 28
^{*1a, 3, 7} Bucatini Cacio e Pepe – 22
^{*1a, 2, 3, 4, 7, 12, 14} Fettuccine con Cozze e Vongole – 26
^{*1a, 3, 7, 12} Spaghetti al Tartufo – 30

SECONDI

*4 Pesci da Condividere — POA

* 1a,2,4,3,14 Cod, Smoked Anchovy & Pepper Ravioli, Fennel, Brown Shrimp — 28

*2,4,7,9,14 Monkfish, Roast Salsify, Cockles, Vin Jaune Sauce — 32

*7 Carne da Condividere — POA

*1a, 9,10 Roast Cheviot Lamb, Smoked Aubergine & Sheeps Yoghurt, Grilled Rapini, Crispy Sweetbreads,
Pink Fir Potatoes — 36

*1a, 3, 9, 10 BBQ Glazed Rabbit, Stuffed Savoy Cabbage, Gnocchi Cacio e Pepe — 32

*7, 12 Filetto Rossini, Puree di Patate — 38

CONTORNI — 6

*10, 8a Chargrilled Broccoli, Honey Mustard, Smoked Almond Dressing

*7 Garlic Potatoes

*3,7,10 Baby Gem, Cured Egg, Pickled Shallots, Parmesan

1a-d - GLUTEN (Wheat, Oats, Barley, Rye)
2 - CRUSTACEANS
3 - EGG
4 - FISH
5 - PEANUTS
6 - SOYBEANS
7 - MILK

8a-h - NUTS (Almonds, Walnuts, Cashews, Pecans, Brazil, Pistachio, Macadamia, Hazelnuts)
9 - CELERY
10 - MUSTARD
11 - SESAME
12 - SULPHUR DIOXIDE / SULPHITES
13 - LUPIN
14 - MOLLUSCS

ALL BEEF IS IRISH