



DECEMBER LUNCH MENU

PRIMI

- *4, 7, 12 Dry Cured Clare Island Salmon, Cucumber and Yuzu
- *8, Crown Prince Pumpkin, Whipped Goats Curd, Guanciale
- *1, 3, 7 Oxtail Consomme, Aged Parmesan Agnolotti
- *1, 3, 7, Spiced Beef Carpaccio, Cured Egg, Mushrooms & Toasted Brioche

SECONDI

- *1, 3, 7 Bucatini Cacio e Pepe
- 4, 14 Cod, Cockles & Mussels, Cocobeans, Smoked Cod Emulsion
- *1, 3, 9 Salt Marsh Duck, Baked Celariac & William Pear
- *1, 3, 7, 9 Venison Haunch, Sheep Ricotta & Fig Ravioli, Chanterelle

DOLCE

- *1, 3, 7, 8 Cassata, Ricotta Cheese, Passion Fruit, Almond Milk
- *1a, 3, 7, 8 Salted Caramel Parfait, Molasses Biscuit, Redcurrant Ice Cream
- *1, 3, 7, 8 Mace Custard Tart, Milk Ice Cream
- *1, 3 Cheese Plate, Crackers, chutney (supplement 8.00)

TEA/COFFEE

45PP

*ALLERGEN KEYS:

1 - GLUTEN
2 - CRUSTACEANS
3 - EGG
4 - FISH
5 - PEANUTS

6 - SOYBEANS
7 - MILK
8 - NUTS
9 - CELERY
10 - MUSTARD

11 - SESAME
12 - SULPHUR DIOXIDE /
SULPHITES
13 - LUPIN
14 - MOLLUSCS