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CHEF Danni Barry

TART

walled garden vegetables, brown butter hollandaise

OR

LANGOUSTINE

confit heritage tomatoes, consommé

TURBOT

cauliflower, bone sauce, coastal greens

OR

GLENARM SHORTRIB

24hr cooked shortrib, lovage, smoked bone marrow, spelt

PEACH

sweet cheese, nectarines, sparkling wine

OR

CHOCOLATE

mousse, pistachio ice-cream, caramel

3 COURSES

THIRTY POUNDS

CHEESE £12.50



SHOT £5.95

GLASS £8.95