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CHEF Danni Barry

SIXTY POUNDS

Smoked roe, peas, squid ink

Chilled green soup, salted almonds

Bread, Abernethy butter

Tomato consommé, langoustine tartare & lovage

Spiced courgettes, brik pastry, goats curd & bacon

Turbot, roast bone sauce, celeriac, coastal greens

Mourne lamb in two servings, vegetables from The Walled Garden,
pickled mustard seeds

Elderflower & strawberry

Peach, poached with vanilla, sablé biscuit, pistachio ice-cream

Chocolate & passionfruit ice



SHOT £4.95

GLASS £7.95