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TO START

**ARÁN & IM**

Our Bread & Butter Selections

**TRUFFLE HASH BROWN WITH BURNT APPLE JAM**

**BLACK PUDDING HAS BROWN WITH BURNT APPLE**

**JAM & PUFFED PIG SKIN**

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**CHOPPED RAW BÓHA**

Beef Fillet, Salted Egg, Exmoor Caviar, served with Burnt Sourdough

**FORAGED MUSHROOMS TOAST**

Whipped Cauliflower & Truffle

**NATIVE LOBSTER COCKTAIL**

Autumn Leaves, Jalapeño Cocktail Sauce & Sour Apple

**HERITAGE BEETROOT SALAD**

Caramelised Burnt Apple, Frosted Walnuts & Endive

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MAINS

**200G/7OZ IRISH RUMP CAP**

Finished on Barley and Chocolate, cooked over coals and lightly smoked with whiskey-soaked wood chips

**WAGYU RAGU**

Orecchiette Pasta, Old Winchester Cheese

**HERB FED YORKSHIRE ORGANIC CHICKEN**

Burnt Lemon, Chicken & Honey Glaze

**COAL ROASTED PUMPKIN AND ARTICHOKE**

Green sauce, Honey, Roasted Cashews & Lancashire Bomber Cheese

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SIDES

**CHICKEN SALT FRIES / SALTED FRIES**

**BROCCOLI & BURNT LEMON**

**BURNT LEEK IN CREAMY BARON BIGOD**

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SWEETS

**STICKY TOFFEE PUDDING WITH GUINNESS TOFFEE SAUCE**

**IRISH LADY**