

## HOT CURD BREAD

Cultured butter and Irish honey	6
Sesame seed hummus, fried garlic, sesame oil	7
Shaved foie gras with prunes cooked in brandy, pine nuts and pistachio	22

## CRUDO

<b>Scallop</b> with almond cream and lime	12
<b>Akami tuna</b> with smoked tomato and charred avocado, charred cucumber, herbs	14
Pressed <b>cucumber</b> with spiced avocado and toasted almonds	8.5
<b>Burrata</b> with truffle dressing	16

## APPETISER

Our smoked Iberico ham grated horseradish, light coffee mayonnaise	26
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## NEARLY COOKED

<b>Crab</b> on crushed ice with mojo sauce, sushi rice, lemon and herbs	16/20
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## FROM THE MARKET

These dishes can be eaten as small main courses  
or as a side to share

Roasted <b>carrots</b> , chive aioli, toasted pumpkin, ricotta and chimichurri	18
Charred tenderstem <b>broccoli</b> , umami sauce, herbs and buratta	14

<b>Sugar snaps</b> with radish, rocket and horseradish	6
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## LITTLE POTS

Amber charred <b>sweetcorn</b> with spring onion and its own puree	6
<b>Sweet potato</b> puree with bourbon and nutmeg	6

## STARCH

These dishes can be eaten as small main courses  
or as a side to share

Thin slices of Wagyu on crispy <b>potatoes</b> with sesame, garlic, hot sauce and crème fraîche	30/58
Soba <b>noodles</b> with brown shrimp, prawn and Thai basil	15
Super thin homemade <b>fries</b> with fried thyme and rosemary	5.5

## FISH

<b>Cod</b> in fermented lemon with shiitake mushroom, crab broth and ginger	28
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## MEAT

<b>Pork Belly</b> with braised artichoke and crispy squid	30
30 day aged <b>sirloin</b> on the bone, truffle beans, Parmesan, horseradish cream (10-12 oz)	38
Double cheese royale <b>wagyu burger</b> with rye brioche, onion lyonnaise and truffle mayonnaise (Add freshly grated truffle or shaved foie gras)	30 10
40 day dried aged <b>rib eye</b> with pickled red onion, fried chard, Café de Paris hollandaise (Serves 2 pp, 18 oz)	70

Vegetarian/vegan menu available on request  
12.5% service charge for groups of 6 and over