

HOT CURD BREAD

Cultured butter and Irish honey	6
Pulled Lamb, goats curd, basil, capers, shallot	8
Sesame seeds hummus, fried garlic, sesame oil	7
Hens egg with crispy artichoke skin, smoked trout roe, soft onion and herbs	15
Shaved foie gras with prunes cooked in brandy, pine nuts and pistachio	22

BITES

Our smoked Iberico ham , grated horseradish, light coffee mayonnaise	26
Oysters with dressing of bonito vinegar, white soy, white balsamic, spring onion oil	9
Alaskan Snow Crab claws with lemon, herb and hollandaise with toast	16
Pressed cucumber with spiced avocado and toasted almonds	8.5
Burrata with truffle dressing	16
Akami tuna with smoked tomato and charred avocado, charred cucumber, herbs	14

MAINS

Truffle Umami Burger with Prime Dexter beef, double cheese of gruyère and parmesan, truffle mayo and dressed shiitake served with fried herb fries	25
30 day aged 8z Sirloin , green beans dressed in crème fraîche, chopped capers and sumac, fried herb fries and Café de Paris hollandaise	36