

laurel

Seared Kilmore scallops, arancini, fennel, apple (1) (2) (3) (9)	14.50
St. Tola goats cheese brûlée, barley cracker (1) (4)	12.50
Cured cold smoked Clare Island organic salmon, wasabi (2) (5) (6)	12.50
Roasted celeriac, pickled shimeji mushrooms, hazelnut (1) (2) (7) (9)	10.50
Laurel beef tartare, quail egg, crispbread (2) (8) (9)	15.00

Braised black sole, leek, langoustine (1) (8) (5)	28.00
Hereford beef, smoked onion, horseradish (1)	26.00
Potato gnocchi, pumpkin, seed pesto, sage (1) (2) (7)	21.00
Loin of sika deer, artichoke, liquorice (1)	28.00
Roasted free range chicken, salted goose liver (1)	26.00

Sour cream and blackberry cheesecake, blackberry sorbet (1) (2)	10.00
Banana and peanut, earl grey ice cream (1) (2) (7)	10.00
Chocolate crémant, milk ice cream (1) (2) (7)	10.00
Selection of French cheese, pear and apple chutney (1) (2)	10.00

Allergens: (1) Dairy (2) Wheat (3) Shellfish (4) Barley (5) Fish (6) Celery (7) Nuts (8) Egg (9) Mustard

No service charge: All gratuities go directly to staff