


laurel



Searred Kilmore scallops, arancini, fennel, apple (1) (2) (3) (8) (9)	16.50
St. Tola goats cheese brûlée, barley cracker (1) (4) (8)	15.00
Cured cold smoked Clare Island organic salmon, wasabi (2) (5) (6) (8) (9)	14.00
Roasted celeriac, pickled shimeji mushrooms, hazelnut (1) (2) (7) (9)	15.00
Yellowfin tuna tartare, Asian dressing (2) (7)	14.50

Braised black sole, wild leek, langoustine (1) (8) (5)	34.00
Hereford beef, smoked onion, horseradish (1)	32.00
Loin of milk fed veal, spinach, morels (1) (2)	35.00
Roast fillet of black face lamb, braised sweetbreads, wild garlic (6)	35.00

Warm crunchy chocolate, milk ice cream (1) (8)	10.00
Organic lemon tart, lemon balm gel, coconut (1) (2) (7) (8)	10.00
Vanilla cheesecake, poached rhub (1) (2) (7) (8)	10.00
Selection of French cheese, pear and apple chutney (1) (2) (7)	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