

# laurel



St. Tola goats cheese brulee, barley cracker <sup>(1) (4) (8)</sup>	15.00
Cold-smoked Clare Island organic salmon, chervil oil, caviar <sup>(5) (8) (9) (10)</sup>	15.00
Filet of black sole, crispy seaweed, ginger <sup>(1) (2) (8)</sup>	20.00
Lobster tortellini, coral sauce, vegetable brunoise <sup>(1) (2) (6) (8) (10)</sup>	18.00
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Roast loin of sika deer, Jerusalem artichoke, liquorice <sup>(1) (6) (10)</sup>	35.00
Gnocchi, gorgonzola, candied walnut, pickled pear <sup>(1) (2) (7)</sup>	27.00
36 hour beef short rib, wild mushroom, burgundy sauce <sup>(1) (6) (10)</sup>	35.00
Pan fried cod, beurre blanc, tomato concassé <sup>(1) (5) (8) (10)</sup>	36.00
Roasted corn fed chicken, bread sauce veloute <sup>(1) (2) (6) (7) (10)</sup>	32.00
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Warm crunchy chocolate, milk ice cream <sup>(1) (2) (8)</sup>	10.00
Organic lemon tart, lemon balm gel, coconut <sup>(1) (7) (8)</sup>	10.00
Vanilla cheesecake, poached rhubarb <sup>(1) (2) (7) (8)</sup>	10.00
Selection of French cheese, pear and apple chutney <sup>(1) (2) (7)</sup>	15.00
Coffee and petit fours <sup>(1) (7)</sup>	10.00

Allergens: (1) Dairy (2) Wheat (3) Shellfish (4) Barley (5) Fish (6) Celery (7) Nuts (8) Egg (9) Mustard (10) Onion

No service charge: All gratuities go directly to staff