

ALLERGENS MENU

Please inform your waiter if you have any allergens.
Allergens listed in bold. Gluten-free crackers available.

SNACKS

Toasted sourdough bread, salted butter (1-wheat, 7) (v)	5
Mixed nuts, wild garlic salt (v) (8-Hazelnuts, Almonds)	5
Marinated Gordon olives, tarragon oil (v)	4.5
Rosti, smoked garlic aioli, mustard seed (v) (3, 10)	6
French toast, Knockanore cheese, yeast crumble (v) (1-wheat, 3, 7)	8.5
Dooncastle oyster, fermented cucumber, dill oil (7, 14)	9.9



CHEESE/MEAT

	SM/LG
Selection of cheese, berry jam, cracker (v) (1-rye, 7, 12)	17.5/23
Charcuterie selection, berry jam, cracker (1-rye, 7, 12)	17.5/23
Cheese & charcuterie, berry jam, cracker (1-rye, 7, 12)	26



SWEET

Coffee cream caramel, candied pumpkin seeds (v) (3, 7, 12)	9.9
Woodruff cheesecake, rhubarb (v) (1, 3, 7)	9.9

COLD

Toonsbridge mozzarella, romesco, hazelnut oil (7, 8 - Hazelnut, Almonds, Walnuts)	14.5
Line caught mackerel, lovage, trout roe (3, 4, 10)	15
Dexter beef tartare, anchovies, ramson capers, crispy kale (1-wheat, 4, 12)	16.5
Kingfish crudo, yuzu, sesame emulsion (1, 3, 4, 6, 11)	16



HOT

Smoked pumpkin, pickled ginger, carrot (7) (v)	13.5
King oyster mushroom, salt baked celeriac, whey sauce (7, 10)	14.5
Scallops, grilled scallions, kohlrabi, ponzu sauce (6, 7, 14)	17.5
Wild venison loin over the embers, Jerusalem artichokes, juniper (7)	29



SIDES

Deep fried hasselback potatoes, herb hollandaise (v) (3, 12)	7.5
Grilled spring offerings, baby carrots, turnips, artichoke (v) (7)	9

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| 1. GLUTEN | 6. SOYBEAN | 11. SESAME SEEDS |
| 2. CRUSTACEANS | 7. MILK | 12. SULPHUR DIOXIDE |
| 3. EGG | 8. NUTS | 13. LUPIN |
| 4. FISH | 9. CELERY | 14. MOLLUSCS |
| 5. PEANUTS | 10. MUSTARD | |