



# 3-COURSE MENU

€60 per person

#### Amuse

Chestnut soup, truffle, sage

#### Starter

Burrata, mushrooms, pickled pumpkin, pomegranate, chervil

## Main

Braised celeriac, leek, mushroom gravy, hazelnut, pickled onions

# Dessert

Sticky toffee pudding



### DIETARY REQUIREMENTS

Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.







# 4-COURSE MENU

€69 per person

#### Amuse

Chestnut soup, truffle, sage

#### Starter

Burrata, mushrooms, pickled pumpkin, pomegranate, chervil

# Intermediate

Kale Caesar salad, Brussels sprouts, green apple, parmesan, hazelnuts

#### Main

Braised celeriac, leek, mushroom gravy, hazelnut, pickled onions

#### Dessert

Sticky toffee pudding

#### DIETARY REQUIREMENTS

Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.