

CHRISTMAS EVE BRUNCH

RAW BAR, SMALL PLATES & MAINS

Loch Ryan Native Oyster	4.50PP	Iberico Bellota Ham Pickled Watermelon & Ginger	14.00
Colchester Rock Oyster	2.95PP	Butter Poached Smoked Haddock Baked Leeks, Hollandaise & Caviar	16.00
Wood Oven Baked Langoustine Garlic Butter	6.00	Wood Fire Scallop Goan Curry Ginger Rice & Cucumber Pickle	24.00
Beef Tartare Oyster Cream & Caviar	15.00	Tipperary Hereford Prime Sirloin Smoked Chipotle Béarnaise	32.00
Chilli Crab Muffin	13.00	Whole Grilled Native Lobster Thermidor	50.00
Eggs Royale Truffle	21.00	Truffled Honey Duck (for two) Chilli Cavolo Nero, Bone Marrow Mash	50.00
Smoked Salmon Scrambled Egg, Caviar	18.00	Peter Hannan's Dry Aged Beef Rib (800g) Truffle & Parmesan Triple Cooked Chips	80.00
Truffled Scrambled Eggs	14.00		

EXTRAS

Bentley's Bread & Inhouse Butter	2.00
Cavolo Nero, Chilli & Garlic	5.00
Mash, Bone Marrow Crumb	4.00
Mushy Peas	4.00
Truffle & Parmesan Triple Cooked Chips	4.00

SWEETS & CHEESE

Crème Caramel Topsy Prunes & Sable	5.00
Lime Cheesecake Candied Jalapeño	5.00
Lemon Meringue Tart Clotted Cream	5.00
Soft Serve Vanilla Ice Cream Caramel Popcorn	5.00
Stilton Cheese Served with Tomato & Onion Chutney and Soda Bread Crackers	6.00

BEFORE

Festive Champagne Cocktail	14.00
Mimosa	11.50
Daffy's Bloody Mary	11.50
Blood Orange & Jalapeno Margarita	11.50
Daffy's IPA	5.60
Gibney's Stout	5.10

AFTERS

Mulled Cider	5.50
Mr Gibney's 'Breakfast Coffee' Silkie Dark, Mr Black Coffee, Frangelico & Stout Top	11.50
Irish Coffee	9.50
Killahora Apple Brandy	12.00
Clos Lapeyre Jurancou - France	11.00
Mas Arniel Languedoc Roussillon - France	12.00

Please advise your server of any dietaries or allergies. Game dishes may contain lead shot. Our butter and cheese is made from raw milk. A discretionary service charge of 12.5% will be added to your bill. COVID - We have put safety measures in place to keep our community safe. Visit our website to view our changes