

## Aperitifs

<b>Black Velvet</b> guinness, piper heidsieck blanc-de-blanc	14	<b>Tommy's Margarita</b> olmecca blanco, lime, agave, salt	12
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## Raw Bar, Snacks, Small Plates

<b>Ember Bread</b> baked in house, aioli	6	<b>Jersey Rock Oysters</b> natural or dressed - ginger, chilli & lime	3 for 13.5
<b>Smoked Cotichino Sausage</b> fig & cider chutney	6.5	<b>Seabass Ceviche</b> pomegranate, chilli	14
<b>Hereford Beef Tartare</b> smoked marrow, horseradish	13.5	<b>Half-Pint of Prawns</b> marie rose, lemon	16
<b>Queenie Scallop</b> chilli, garlic, salty fingers	18.5	<b>Ox Tongue</b> smoked potato, beetroot, wet walnut	11
<b>Cauliflower Bhaji (v)</b> smoked pineapple, cashew cream	11	<b>Salt Chilli Fried Chicken</b> cucumber, mustard & chilli pickles	14.4
<b>Duck Liver Parfait</b> irish soda bread, brandied plum	13	<b>Cornish Mussels</b> smoked butter, parsley	14.5
<b>Pork Belly</b> palourde clams, chilli, garlic	21.5	<b>Peter's Ham &amp; Cheese Croque Monsieur</b>	12

## Wood Oven & Grill

<b>Forerib Of Beef &amp; Bone Marrow Cheeseburger</b> beef fat brioche bun & chips	18	<b>Glenarm Steaks by Peter Hannan</b> We use award-winning Shorthorn beef, dry aged in Himalayan salt bricks for 28 days, sourced from across Ireland and supplied to us by renowned butcher Peter Hannan	
<b>Wye Valley Barnsley Lamb Chop</b> aubergine, red pepper	34.5	<b>Flat Iron Steak</b> with chips, smoked onion and a choice of sauce	34.5
<b>Butterfly Mackerel Satay</b> carrot & papaya slaw	24	<b>300g Bone in Fillet</b>	17/100g
<b>Sugar Pit Pork</b> cabbage, caraway, smoked apple	30	<b>400g Bone in Sirloin</b>	41
<b>Miso Squash (v)</b> feta, sesame	26	<b>1KG Mixed Grill (3-4 people)</b> 300g fillet, 400g sirloin, 300g flat iron	130
<b>Wood Fired Whole Brill (2-3 people)</b> brown Butter, capers	59.5	with onion rings, choice of sauce	
<b>Veal &amp; Anchovy Lasagna</b>	26		
<b>Wood Fired Chicken - Half/Whole</b> jerusalem artichoke, fermented cabbage	14.25/28.5		

## Sides

<b>Chips</b> , roast chicken mayonnaise	7.2	<b>Mash</b> , liquor & beef fat crumb	7.5	<b>Sauces:</b>	3
<b>Bitter Leaves</b> , shallots	6	<b>Hispi Cabbage</b> , chilli & garlic	6	peppercorn, bearnaise, chimichurri	

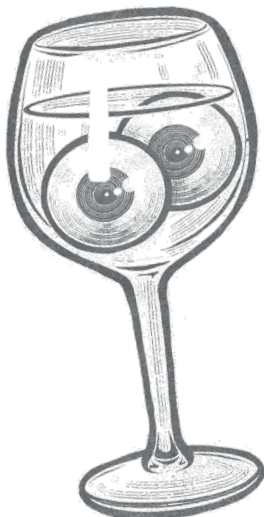
## Digestifs

<b>Nettle Gimlet</b> beefeater gin, nettle cordial	13		<b>Power Sour</b> powers gold label, calvados, lemon, whites	13
<b>Who Killed the Bat...??</b> havana spiced rum, orgeat, grenadine	14		<b>Liq the Bush</b> black bush, luxardo cherry, liquorice, lime oil	14

			125ml	175ml	250ml
CHAMPS & SPARKLING					125ml
		<b>Piper-Heidsieck Brut Essential</b> , Reims, Champagne NV			17
	<b>Jean-Charles Boisset, Crémant de Bourgogne</b> , France, 2022				10
WHITE WINE			125ml	175ml	250ml
		<b>Grange des Rocs, Picpoul de Pinet</b> , Languedoc, France 2023	7	9	14
		<b>PM &amp; M La Folle Blanche, Folle Blanche</b> , Loire, France 2023	9	11	16
		<b>Bodega Garzon Reserva, Albarino</b> , Uco Valley, Uruguay 2023	11	15	23
		<b>Mountain Blanco, Muscat</b> , Malaga, Spain 2021	14	17	25
	<b>Alain Geoffroy, Beauroy AOC. Chablis 1er Cru</b> , Burgundy, France 2021	17.5	25	34	
RED WINE		<b>Goats do Roam, Red Blend</b> , Coastal Region, South Africa 2022	8	11	18
		<b>Chateau Tours des Gendres</b> , Cantoulette, Bergerac, France 2022	9.5	12	16
		<b>Allegrini, Valpolicella</b> , Veneto, Italy 2023	11	13	17
		<b>Cati Ribot, Son Lebere</b> , Mallorca, Spain 2021	14	18	25
		<b>Chateau des Annereaux, Pomerol</b> , Merlot Blend, Bordeaux, France	15	20	29
ROSÉ & ORANGE		<b>Mas de Daumas Gassac, Grenache Blend</b> , Languedoc, France 2022	7	9	13
		<b>Ariana Occhipinti, SP68, Moscato</b> , Sicily, Italy 2023	12	14	19

## DRAUGHT BEER & CIDER

(Half Pints available)



<b>Guinness</b> (4.2%)	<b>6.85</b>
<b>Daffy's Lager</b> (4%) Cornish Helles by Harbour Brewing	<b>6.4</b>
<b>Budvar</b> (5%)	<b>6.6</b>
<b>Galway Girl Hazy IPA</b> (5.2%)	<b>6.8</b>
<b>Sullivan's Pilsner</b> (4.6%)	<b>6.6</b>
<b>Pilot Cider</b> (4.8%) by Ascension	<b>6.5</b>
<b>Gibney's Stout</b> (4.5%)	<b>6.4</b>
<b>Rye River Session IPA</b> (3.8%)	<b>7</b>

## NON ALCOHOLIC

<b>Botivo</b> , Ginger Beer, Lime, Bitters	<b>9</b>
<b>Asahi 0% Alcohol Free</b>	<b>4.5</b>
<b>Guinness 0% Alcohol Free</b>	<b>6.45</b>