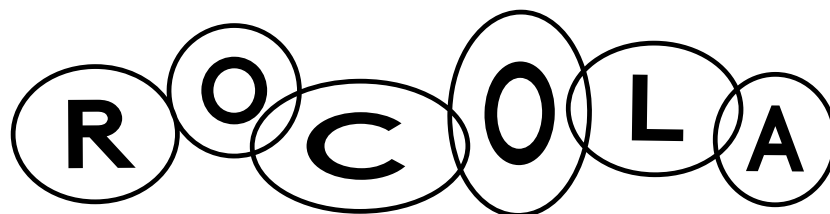


[15.09-03.10]



FOOD

LOUIET FEISSER CARLINGFORD OYSTER

Burnt Tomato & Gooseberry Salsa

5.5

ROAST BUTTERNUT SQUASH

Goat Milk Ricotta, Almond, Charred Peppers, Bitter Leaves

18

RAW NATIVE BLUEFIN TUNA

Damson-Boshi, Blackberry, Beetroot

17

BEEF TARTARE

Seaweed Hasbrowns, Beef Heart Bottarga, Wild Garlic

15

SMOKED EEL BOXTY

Irish Black Butter, Coolea, Black Truffle

20

BRAISED PORK BELLY

Surf Clams, Roast Bone Dashi, Greens

28

WILD SEA BASS

Atlantic Mussels, Ratatouille, Kilkeel Crab Bouillabaise

36

WILD MUSHROOM & BAKED BARLEY

Duck Yolk, Barley Miso, Seaweed

22

DESSERTS

SMOKED CHOCOLATE & STOUT CAKE

Black Walnut Caramel, Clotted Cream

12

FIG LEAF POSSET

Ginger Biscuit, Damson

10

Guest chef: *Lawrence Barrow*

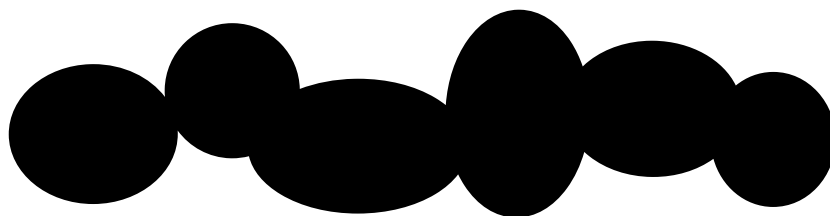
From: *Ireland*

Food style: *Produce-led Northern Irish*

Please let a member of staff know if you have any allergies or dietary requirements.
A discretionary 13.5% service charge will be added to your bill.

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[15.09-03.10]



COCKTAILS

GOOSEBERRY & DULSE PALOMA Momento Verde Mezcal, Fresh Gooseberry, Lime Juice, Grapefruit Soda, Dulse Salt Rim	14
GUAVA COLLINS East London Gin, Pink Guava Puree, Lemon Juice, Soda Water	13
SPICY PASSION FRUIT MARGARITA El Tequileño Blanco, Passion Fruit, Scotch Bonnet Chilli, Lime Juice	13
HIBISCUS JALAPEÑO MEZCALITA Momento Verde Mezcal, Hibiscus, Jalapeño Chilli, Lime Juice	14
CARIBE GILMET East London Gin, Pink Guava Puree, Lemon Juice, Soda Water	13
BLACK VELVET OLD FASHIONED Jameson Irish Whiskey, House Guinness Syrup, Angostura Bitters, Orange Bitters	14
THE LIFFEY NIGHTCAP Jameson Irish Whiskey, House Guinness Syrup, Coffee, Whipped Salted Cream, Nutmeg	13
SOBREMESA Diplomático Mantuano Rum, Cynar, Aperol, Coffee	14
LA MADRUGADA Diplomático Mantuano Rum, Mezcal, Campari, Vermouth, Fernet-Branca, Coffee, Cinnamon	14
SIN CULPA FRUIT PUNCH (0%) Tropical fruit mix, Lime Juice, Soda Water - <i>alcohol free</i>	10

BEERS

MODELO Mexican Lager	6.5
LUCKY SAINT Unfiltered Alcohol-Free Lager (0.5%)	6.5

SOFT DRINKS

STILL / SPARKLING WATER	4
JARRITOS MEXICAN SODA Grapefruit or Guava	5.5

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