



SPRING / SUMMER PARTY MENU 2026

£75pp

Start Strong

**Irish Soda Bread &
Ember Baked Bread**
aioli £6

**Crispy Fried
Gordal Olives**
goats cheese, harissa £7

Jersey Rock Oysters
dressed & natural
3 for £13.50

**Selection of
Irish Cold Cuts**
£16

Choose Three Starters

Seabass Ceviche pomegranate, jalapeño, smoked tomatillo

Whipped Goat Cheese pressed melon, basil, pickled kohlrabi, sherry vinegar

Himalyan Salt Aged Beef Carpaccio anchovy, pecorino, ember baked focaccia

Sesame Smoked Salmon ginger, cucumber, soy, mirin

Salt Chilli Chicken chorizo mayo, mustard, chilli pickles

(add an additional starter for £10pp)

Choose Two Mains

Peter Hannan Sugar Pit Pork black bean, pico de gallo, sour cream

Glenarm Cote D'Beouf wild garlic, bone marrow butter, horseradish

Wood Fired Corn Fed Chicken charcoal onions, madeira

Whole Market Fish of the Day capers, brown butter, lemon

Ember Baked Sweet Potato smoked tikka paneer, spiced chard

(add an additional main course for £15pp)

Choose Two Sides

**Mash, Gravy &
Beef Crumb**

**Thick Cut
Chips**

**Peas, Lettuce
& Mint**

**Tuscan Tomatoes
& Bread Salad**

**Caesar Hispy
Cabbage**

Choose Two Desserts

Dark Chocolate Pot
mascarpone, whiskey, black cherry

White Chocolate Panna Cotta
raspberry, sorrel, almonds

Crème Brûlée
rhubarb, stem ginger

One For the Road

Irish Coffee
£14

Bailey's on Ice
£10

Baby Guinness
£6

Gold Fashioned
£13

Please advise your server of any dietaries or allergies. Our butter and cheese is made from raw milk.