

Sunday Roast

To share

Bread course

Homemade focaccia, garlic and herb milk buns,
tomato and date conserva, straciatella

Starters

Wild mushroom fricassee, sage, toasted brioche
Pork rilette, mustard and pickles
Acquerello risotto with pecorino, guanciale and black pepper

Main course

**(Served with roast potato, gravy, cauliflower,
roasted carrot & Yorkshire pudding)**

Pan roasted local pork sirloin
Roasted chump of lamb
Braised USDA short rib

To share – €10 supplement per person

Chateaubriand, hollandaise sauce

Dessert

Almond, malt, and dark chocolate

€45 Per Person

