

Saturday Supper Club

Amuse Bouche

House Chicken Liver Pate, Toasted Brioche, Poached Pear & Cumberland Sc.

Crab & Langoustine Tian, Cucumber Jelly, Caper Berry & Lemon.

Seasonal Soup du Jour

Champagne Sorbet

Herb Crust Lamb Rack & Cassoulet, Fondant Potato & Honey Glazed Carrot

Pan Roast Dory, Basil Mash with Mussel & Saffron Beurre Blanc

Dark Chocolate Torte, Chantilly Cream

Crème Brulee, Shortbread

Tea / Coffee with Koko Chocolate

€30 per person, booking essential @ the Bar.