

DAFFODIL MULLIGAN**Sat 22-5-21**

Bentley's Bread & Cultured In-house Butter					2.50
Rock Oysters (pp)	Colchester	2.95	Jersey	2.95	Poole 2.95
Mahogany Clams			Natural	4.90	Deviled 4.95
Hereford Beef Tartare, Oyster Cream & Seaweed					10.75
Mackerel Tartare, Barry's Tea Pickle & Cured Lettuce					8.75
Yellowfin Tuna Tartare, Yuzu, Lychee & Sesame					13.50

SMALL PLATES

Crispy Mangalitzza, Durrus, Pickled Onions & Watercress					9.25
Pig Cheek Skewers, Tamarind & Crab 'Chip Chop' Curry Sauce					9.00
Shaved Shoulder of Ham, Marjoram, Ricotta & Broad Beans					14.50
Salt Chilli Fried Chicken, Cucumber, Mustard & Chilli Pickles					9.00
Beef Short Rib on Toast, Gherkin Ketchup & Blue Cheese					12.00
Fire Oven Squid, Chorizo, W/Mussel & Parsley Broth					15.50
Bacon & Onion Potato Cake, Smoked Eel & Horseradish					10.25
Warm Cured Salmon, Salted Cabbage, Nam Jum & Sesame					8.75
Whipped Chicken Liver Parfait, Goose fat Toast & Aged Parmesan					11.25
Tiger Prawn & Morteau Sausage Kebab					11.00

LARGE PLATES

Tipperary Hereford Prime Sirloin, Beef Tongue, Caper & Miso Bearnaise					32.50
Spiced Monkfish, Barbecue Lettuce Heart, Yoghurt & Lime Pickle					28.75
Sugar Pit Pork, Prawn, Pickled Ginger, Chilli & Spring Onion					26.00
Wood Fire Baked Crab Mac, Aged Parmesan & Marjoram					32.00
Pork Collar, Braised Lentils & Jalapeno Chimichurri					24.50
Fire Roast Brill, Smoked Leeks, Dulse & Roe Butter					36.00
800Gr Irish Beef Rib (To Share), Smoked Bone Marrow, Anchovy & Stout Onions					85.00
Chargrilled Sea Bream (To Share), Lime & Smoked Jalapeno					30.00

SIDES

Mash, Smoked Butter & Bone Marrow Crumb					5.00
Chips					5.00
Warm Asparagus & Hollandaise					8.50
Charred Hispi Cabbage, Harissa & Crispy Shallots					6.50
Bitter Leaves & Shallots					5.00