



## SPRING / SUMMER PARTY MENU 2026

### *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.