

# ROAM

## SNACKS

<b>Stout &amp; treacle bread, whipped butter, sea salt</b>	<b>£4</b>
<b>Tuna, yuzu ponzu, furikake</b>	<b>£3</b>
<b>Gougères</b>	<b>£5</b>

## STARTERS

<b>Citrus cured halibut, cucumber jalapeño broth</b>	<b>£14</b>
<b>Kohlrabi, parsley, chicory, black garlic</b>	<b>£9</b>
<b>Silverhill duck, spring onion dashi</b>	<b>£14</b>
<b>Red gurnard, jeow som</b>	<b>£12</b>
<b>Raw beef, black garlic, burnt onion, rye cracker</b>	<b>£12</b>

## MAINS

<b>Cod, pea, courgette, champagne sauce</b>	<b>£28</b>
<b>Mourne lamb rump, caramelized celeriac, shiitake</b>	<b>£28</b>
<b>Aged beef fillet, asparagus, bone marrow jus</b>	<b>£34</b>
<b>Hake, confit fennel, chopped tomatoes, bouillabaisse</b>	<b>£26</b>
<b>Celeriac, shiitake, red wine, wild garlic</b>	<b>£22</b>

## SIDES £5

**Crushed baby potato, confit garlic butter**  
**Organic vegetables, herb dressing**

## DESSERTS

<b>Date pudding, apple caramel, cacao nib cracker, rum ice cream</b>	<b>£8</b>
<b>Blood orange polenta cake, yogurt sorbet</b>	<b>£8</b>
<b>Irish cheese plate, grape chutney, fennel, crackers</b>	<b>£12</b>

*St Tola, Co. Clare, Young Buck Blue, Co. Down,  
Gubbeen, Co. Cork*