

# ROAM

## SNACKS

<b>Stout &amp; treacle bread, whipped butter, sea salt</b>	<b>£4</b>
<b>Gougères, onion, mount leinster cheddar</b>	<b>£5</b>
<b>Mackerel, sourdough</b>	<b>£3</b>

## STARTERS

<b>Kilkeel Scallops, celeriac, hazelnut, chicken skin</b>	<b>£15</b>
<b>Jerusalem artichoke, potato, leek</b>	<b>£10</b>
<b>Iberico, char su, quince, mustard</b>	<b>£16</b>
<b>Portavogie langoustines, coriander, chilli, steamed bun</b>	<b>£14</b>
<b>Raw beef, black garlic, kohlrabi, burnt onion</b>	<b>£14</b>

## MAINS

<b>Sea trout, parsnip, mussels, chive</b>	<b>£26</b>
<b>Wild wicklow venison cannon, squash pithivier</b>	<b>£32</b>
<b>Aged beef fillet, maitake, shallot, bone marrow jus</b>	<b>£34</b>
<b>Monkfish, pickled cabbage, spalla, curry</b>	<b>£30</b>
<b>Roast hispi, salsify, sprouting broccoli, jus</b>	<b>£22</b>

## SIDES £6

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

## DESSERTS

<b>Warm polenta cake, yogurt sorbet, egg nogg custard</b>	<b>£8</b>
<b>55% chocolate, orange, miso, hazelnut</b>	<b>£8</b>
<b>Irish cheese plate, grape chutney, fennel, crackers</b>	<b>£12</b>

*Carraignamuc, Co. Cork, Coolea, Co. Cork,  
Cool Mary, Co. Tipperary*