

ROAM

SNACKS

Stout & treacle bread, whipped butter, sea salt	£5
Choux bun, mount leinster cheddar, spalla	£6
Langoustine, green chilli, coriander	£3

STARTERS

Mussels, parsnip, chive, IPA bread	£14
Shiitake, celeriac, yolk, almond	£11
Cured sea trout, fennel, clementine	£14
Silverhill duck, beetroot, cherry	£15
Raw beef, black garlic, kohlrabi, burnt onion	£14

MAINS

Coley, cabbage, leek, broccoli	£26
Mourne Lamb rump, celeriac fondant, smoked yogurt	£32
Monkfish, roast carrot, shellfish sauce	£30
Roast hispi, salsify, gnocchi, sprouting broccoli, jus	£22
Aged beef fillet, roast shallot, bone marrow jus	£38

Served with an ox cheek hot pot

SIDES £6

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

DESSERTS

Rhubarb & custard, sable biscuit	£8
55% chocolate, apricot jam, yogurt sorbet	£8
Irish cheese plate, grape chutney, fennel, crackers	£12

*Carraignamuc, Co. Cork, Coolea, Co. Cork,
Young buck, Co. Down*

For allergen information please ask a member of staff. A service charge of 10% will be applied to parties of 6 or more