

# ROAM

## SNACKS

<b>Stout &amp; treacle bread, whipped butter, sea salt</b>	<b>£5</b>
<b>Choux bun, mount leinster cheddar, spalla</b>	<b>£6</b>
<b>Langoustine, green chilli, coriander</b>	<b>£3</b>
<b>Raw beef, burnt onion, sourdough</b>	<b>£3</b>

## STARTERS

<b>Monkfish, granny smith, kohlrabi, green curry</b>	<b>£15</b>
<b>Shiitake, celeriac, yolk, almond</b>	<b>£12</b>
<b>Kilkeel scallops, XO</b>	<b>£16</b>
<b>Pork belly, pickled cabbage, paris brown tea</b>	<b>£15</b>
<b>Sticky beef, gochujang</b>	<b>£14</b>

## MAINS

<b>Coley, caramelized cauliflower, champagne sauce</b>	<b>£28</b>
<b>Mourne Lamb rump, celeriac fondant, smoked yogurt</b>	<b>£32</b>
<b>Hake, parsnip, red wine sauce</b>	<b>£32</b>
<b>Roast hispi, salsify, sprouting broccoli, jus</b>	<b>£22</b>
<b>Aged beef fillet, cheek, roast shallot, bone marrow jus</b>	<b>£38</b>

## SIDES £6

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

## DESSERTS

<b>Rhubarb &amp; custard, sable biscuit</b>	<b>£8</b>
<b>55% chocolate, apricot jam, yogurt sorbet</b>	<b>£8</b>
<b>Irish cheese plate, grape chutney, fennel, crackers</b>	<b>£14</b>

*Durrus, Co. Cork, Claddagh, Co. Galway,  
Boyne valley blue, Co. Meath*

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