

ROAM

SNACKS

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

STARTERS

Monkfish, granny smith, kohlrabi, green curry	£15
Asparagus, lardo, hazelnut, dashi beurre blanc	£14
Kilkeel scallops, XO	£16
Pork belly, pickled cabbage, paris brown tea	£15
Roast poussin, beetroot, cherry, chard	£15

MAINS

Coley, caramelized cauliflower, champagne sauce	£28
Mourne Lamb rump, celeriac fondant, smoked yogurt	£32
Cod, mussels, borlotti beans	£32
Roast hispi, salsify, sprouting broccoli, jus	£22
Aged beef fillet, cheek, roast shallot, bone marrow jus	£38

SIDES £6

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

DESSERTS

Poached pear, almond crumble, rum, vanilla	£8
Caramelized white chocolate, yogurt sorbet	£8
Irish cheese plate, grape chutney, fennel, crackers	£14

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

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