

ROAM

SNACKS

Stout & treacle bread, whipped butter, sea salt	£5
Choux bun, mount leinster cheddar, spalla	£6
Langoustine, green chilli, coriander	£3
Raw beef, crumpet, sherry	£4

STARTERS

Torched mackerel, pickled grape, red chilli	£15
Asparagus, lardo, hazelnut, dashi beurre blanc	£14
Kilkeel scallops, pea, buttermilk, burnt leek	£16
Pork belly, pickled cabbage, paris brown tea	£15
Silverhill duck, roast beetroot, cherry	£16

MAINS

Sea trout, warm tartare, rainbow chard	£32
Mourne Lamb rump, braised carrot, smoked yogurt	£36
Cod, mussels, borlotti beans, rooster potato	£34
Baked celeriac, miso turnip, parsley, red wine	£26
Aged beef fillet, cheek, roast shallot, bone marrow jus	£42

SIDES £6

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

DESSERTS

Poached pear, almond crumble, rum, vanilla	£9
Caramelized white chocolate, yogurt sorbet	£9
Irish cheese plate, grape chutney, fennel, crackers	£15

*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