

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

Citrus cured sea trout, grapefruit, soy	£15
Heirloom tomato, ballylisk, basil	£14
Kilkeel scallops, lemongrass, burnt peas	£16
Iberico pork presa, apple, char sui	£18
Thornhill duck, roast beetroot, cherry	£16

MAINS

Pan roast cod, broccoli, lemon beuree blanc, nori	£32
Mourne Lamb rump, red pepper, smoked yogurt	£36
Monkfish, courgette, basil, chicken jus	£34
Baked celeriac, miso turnip, parsley, red wine	£26
Aged beef fillet, ox cheek potato, roast shallot	£42

SIDES £6

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

DESSERTS

Citrus Polenta cake, blackberry & tarragon	£9
55% chocolate cremeux, cocoa nib, rye ice-cream	£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