

# ROAM

## LUNCH

**2 courses £38**

**3 courses £42**

## SNACKS

<b>Scraggy bay IPA bread, marmite butter</b>	<b>£5</b>
<b>Yellow fin tuna, lime, coriander</b>	<b>£3</b>
<b>Choux bun, mount leinster cheddar, spalla</b>	<b>£6</b>
<b>Raw beef, crumpet, sherry</b>	<b>£4</b>

## STARTERS

**Smoked haddock, mussels, chive, stout & treacle loaf**  
**Oyster mushroom, shiitake, nori, yolk jam**  
**Slow roasted pork, pickled hispi, apple, miso**  
**Thornhill duck, braised red cabbage, carrot, ginger**

## MAINS

**Co. Donegal salmon, warm tartare sauce**  
**Sirloin, parsnip, roast shallot beef jus (£4 supplement)**  
**Hispi cabbage, turnip, sprouting broccoli, black garlic**  
**Seaview farm chicken breast, pomme puree, red wine**

## SIDES £4.50

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

## DESSERTS

**Apple, white chocolate, honeycomb, ginger**  
**Date pudding, stout caramel, artichoke ice-cream**  
**Irish cheese plate, apple chutney, fennel, crackers (£4 supplement)**

*Durrus, Co. Cork, Claddagh, Co. Galway,  
Young buck blue, Co. down*

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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