

# ROAM

## SNACKS

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

## STARTERS

<b>Smoked haddock, mussels, chive, stout &amp; treacle loaf</b>	<b>£16</b>
<b>Oyster mushroom, shiitake, nori, yolk jam</b>	<b>£14</b>
<b>Slow roasted pork, pickled hispi, apple, miso</b>	<b>£15</b>
<b>Thornhill duck, braised red cabbage, carrot, ginger</b>	<b>£16</b>
<b>Citrus cured halibut, grapefruit, kohlrabi</b>	<b>£16</b>

## MAINS

<b>Cod, celeriac, parsley, champagne sauce</b>	<b>£34</b>
<b>Venison saddle &amp; shoulder, salsify, pear</b>	<b>£40</b>
<b>Co. Donegal salmon, warm tartare sauce</b>	<b>£32</b>
<b>Hispi cabbage, turnip, sprouting broccoli, black garlic</b>	<b>£26</b>
<b>Aged beef fillet, parsnip, ox cheek, burnt onion</b>	<b>£42</b>

## SIDES £6

<b>Crushed baby potato, confit garlic butter</b>
<b>Organic vegetables, herb dressing</b>

## DESSERTS

<b>Apple, white chocolate, honeycomb, ginger</b>	<b>£10</b>
<b>Date pudding, stout caramel, artichoke ice-cream</b>	<b>£10</b>
<b>Irish cheese plate, apple chutney, fennel, crackers</b>	<b>£15</b>
<i>Durrus, Co. Cork, Claddagh, Co. Galway, Young buck blue, Co. Down</i>	