

HALLOWEEN TASTING MENU

Available Tuesday 30th October to
Saturday 3rd November

5 Courses | 79€

Spooky Cocktail on arrival



Warm Homemade Breads



Spiced Pumpkin Veloute

Apples, almond & truffle oil



Home Smoked Dived Scallop

Compressed radish, organic lemon dressing

Or

(V) Smoked Burrata

Compressed radish, baby beets

Or

Fole Gras Terrine

Kumquat confit, homemade brioche

Or

(V) Goats Cheese Panacotta

Kumquat confit, brioche



Galician Beef Fillet

Oxtail bon bon, escargot, parsley & garlic

Or

Wild Mushroom Wellington

Truffle butter sauce



Spiders Web

Chocolate mousse, honeycomb, fruits

Or

Roquefort, Truffled Organic Brie

Tostados & grape compote

