



Steakhouse Chef's Tasting

Farm fresh, innovative, memorable - a constantly evolving 8 course experience

Fried Onion & Corn Bread

Beurre nature / Smoked Paprika Butter / Chili Butter

Heirloom Tomato & Burrata (V)

Yellow Cherry Tomato Sorbet / Tomato & balsamic essence / Local Burrata / Kalamata Olive Dust / Basil

Maryland Lump Crab Cake (S)

Avocado Gel / Pickled Cucumber / Charred Lime / Tomato & Chili

Boston Lobster Bisque (Alcohol) (S)

Saffron Espuma / Lobster Ravioli / Shaved Fennel

Braised Beef Cheek Tortellini (Alcohol)

Homemade Pasta / Parsnip Mouse / Granny Smith / Parsley / Jus

Loch Fyne Salmon

Crispy Skin & Cured / Green Peas / Turkey Bacon / Citrus & Mint

Kettyle Northern Irish Grass Fed Aberdeen Angus Striploin

150g, 28 Days Dry Aged / Salt Baked Heirloom Potato / Charred Leek & Hazelnut vinaigrette
Stilton & White Port Fondue

Irish Artisan Cheese Selection

Seasonal Fruit Compotes / House Dried Fruits / Black Walnuts

Signature Cheesecake

Graham Crust / Strawberry Sorbet / Forrest Berry Compote

(V) Vegetarian (VN) Vegan (S) Contains Shellfish (N) Contains Nuts (D) Contains Dairy (G) Contains Gluten
If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering.