

UNDER *Grain*

DINNER

TO START

Tartare of black angus beef, smoked chantilly, preserved pepper, chilli, 'salt and vinegar'

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Plin of duck confit, duck liver parfait, buffalo milk

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'Acquerello' risotto with local prawns, sea urchin, pumpkin, coffee and calamansi

TO FOLLOW

'Fish du jour', heritage tomatoes, cantabrian anchovies, courgette and green peppercorn sabayon

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Chump of Welsh lamb, charred cabbage, dashi vinegar, black garlic and peas

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Slow-cooked milk-fed veal in smoked honey, comté cream, king oyster mushrooms and parsley

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Roasted fillet of black angus beef, yellow onions, preserved beetroot and feta

Price per person

2 course €65

3 course €80

*Kindly inform us if you have any dietary requirements or
if you suffer from any food allergies.*