

bread & butter...

we like to start our menus with freshly made bread & burnt butter, throughout your meal, should you wish additional bread & butter, please just ask your server, additional servings are charged at £4

Edárna

3rd December 2025 – 30^{1st} December 2025

£39.95 per person

select one dish from each row

1

carrot

why poached, miso butter, picked carrot slaw, toasted peanut, sage emulsion

chicken

treacle cured chicken leg, sweet potato puree, chicken broth, buffalo chicken japanese milk loaf

oyster

beef & horseradish jelly, crispy smoked brisket, fermented barley, guinness & seaweed custard

2

sea trout

pink peppercorn & dill cured, cranberry gel, sauerkraut

brussel sprouts

dates, curried parsnip foam, cashew crumb

pork

fillet, mulled cider broth, pear & salsafi

3

lamb rump

salted plum, pickled tomato, goats cheese mouse

cod

dashi poached loin, beetroot, whipped cod's roe, golden beetroot ketchup

chestnut

gnocchi, calvo nero dressing, chestnut puree, cranberry, brussel sprout leaves

4

monkfish

satay, sesame remoulade, spiced sweet & sour pineapple puree, roasted carrot

butternut squash

fondant, vegetable haggis sausage roll, mushroom duxelle, beetroot gel

turkey

breast & sage stuffing, confit parsnip, cranberry & watermelon ketchup

5

dark chocolate

terrine, raspberry gel, bergamot tea ice cream, peppermint & chocolate sable

pistachio

set pistachio cream, cranberry sorbet, orange

almond

panna cotta, orange & cinnamon ice cream, walnut crumble, smoked honey hot toddy

wine pairing?

unsure which wine to pick to accompany your meal? why not let us do the hard work for you?
we start with a glass of fizz then move to 4 individually paired wines with courses 2, 3, 4 & 5 matching the dishes you select

£29.95 per person