

HEANEYS

Lunch | October 26'

Sourdough & marmite Butter	5
Crab Hash Brown Brown Butter Hollandaise	10
Aged Comté Cheese & Onion	7
Pickled Carlingford Oyster Fermented Chili Cucumber Chive	4.5

For The Table

Chorizo Iberico Croquette

To Start

Venison & Truffle Angolotti | Celeriac | Miso | Fermented Mushroom

Prawn & Crab Hash Brown | Shellfish Bisque

In The Middle

Confit Pembrokeshire Duck | Turnip | Sourdough & Sake

Cornish Cod | Mussels | Smoked Butter & Whey

Confit Leek & Worcester Gold Pithivier | Pickled Walnut | Sourdough Sauce

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Sides £7 Each

Triple Cooked Jersey Royals | Old Bay

Tenderstem Broccoli | Miso Emulsion

To Finish

British Strawberry | Yuzu Sake | Mead | Fennel Pollen

Dark Chocolate | Cherry | Figleaf | Hazelnut

Truffled Baron Bigod | Irish Veda | Welsh Honey | Truffle £5 Supplement

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Treat

Two Course 29 | Three Course 34

Please make us aware of any allergies as not all ingredients are included in the descriptions; we do not guarantee there may not be traces in our kitchen.

We add a discretionary service charge of 12.5% to food & beverage