



## Virtues

### *'Kindness'*

Irish Brown Bread with Porter & Treacle Butter

\*

### *'Patience'*

Potted Lobster Tartlet, Kohlrabi, Carrot, Green Chilli & Nasturtium

\*

### *'Diligence'*

Wagyu Beef Tartare, Beetroot, Duck Egg, Burnt Onion, Beef Tallow Toast

\*

### *'Modesty'*

Venison, Pickled Walnut, Salted Plum, Preserved Red Cabbage, Gingerbread

\*

### *'Generosity'*

Caramelized Pineapple, Honey Cremieux, Pistachio Biscuit, Coconut Sorbet

\*

### *'Love'*

Pistachio Nugget Parfait, Sour Cherries, Cherry Brandy & Fig

£75 per person.

Speak to your server regarding pairing your meal with our sommelier's choice of wine.

Additional £45 for wine pairing.

#### Food Allergies and Intolerances

Please speak to our staff about ingredients in your meal when making your order

Sustainable Practices Winner Ulster 2024 – Irish Restaurant Awards

Neighbourhood Restaurant of the Year 2024 – Georgina Campbell Guide

