

DATE  
NIGHT **75**

*Sheepy*  
**Hollow**  
MODERN IRISH FOOD

**FRIDAY**  
**5PM - 9.30PM**

**TO SHARE**

GOATS CHEESE AND BEETROOT.

**TO START**

'Scampi' Salt and Pepper Prawns, rosti potato, Peas, Shallot and crispy caper.

Smoked Pork belly, citrus greens, romesco, Almond and spiced seeds.

**FOR MAINS**

**'Beef and Bird'**

4oz flat iron steak with crispy Chicken presse Truffle and roast Garlic butter,  
Tarragon mash and charred sprouting Brocoli (£5 supplement).

Sugarpit Pork loin, crispy belly bonbons  
White Onion puree, Autumn vegetable slaw and caramelised Shallot.

Chef Catch of the day, ask server for details

**THEN DESSERT**

PLATTER OF MINIATURES TO SHARE

OR

A FRENCH 75 COCKTAIL

**£75 PER COUPLE**

ADD A BOTTLE OF HOUSE WINE £90