

DATE
NIGHT **75**

Sleepy
Hollow
MODERN IRISH FOOD

FRIDAY
5PM - 930PM

TO SHARE

FIVEMILETOWN GOATS CHEESE TART, SMOKED TOMATO JAM,
RED PEPPER CARAMEL AND DRUNKEN CUCUMBER

TO START

SEARED KING SCALLOPS, CRISPY WINGS AND A CHICKEN BUTTER SAUCE, PEAS AND ASPARAGUS

"STEAK SARNIE" BRAISED RIB OF BEEF, BEEF DRIPPING BRIOCHE, CELERIAC REMOULADE,
CARROT JAM AND STICKY SHALLOT

FOR MAINS

RACK AND RIB EYE OF BEEF (TO SHARE ONLY)
BRAISED RIB WITH A DRY AGED RIB-EYE STEAK, COOKED TO TASTE TO SHARE.
THREE CORNERED LEEK MASH, CARAMELISED ONION PUREE WITH A
WILD GARLIC, CHILLI AND SHALLOT DRESSING
(£10 SUPPLEMENT)

SUGARPIT PORK CHOP, SMOKED PORK BELLY BONBONS,
APPLE AND FENNEL PUREE, CELERIAC AND HASSLEBACKS

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