

BLACK SHEEP

WILD TABLE

Padraic Gannon Oysters (14)

Crémant de Bourgogne Extra Brut, Dominique Gruhier, France

Connemara Crab Tartlet, Trout Roe & Wakame (1w, 2, 3, 7, 9)

Cotes du Rhône Blanc, 'La Lumiere', Atelier des Sources, France

BBQ Black Sheep Lamb Skewer, Lime Aioli, Wasabi & Negi Shio Salsa (1w, 3, 6, 8a, 9, 10)

'Le Retour' Rhône Valley, Atelier des Sources, France

Pan-Roasted Connemara Scallops, Nori, Black Pudding, Potato Espuma (2, 4, 9)

'Le Retour' Rhône Valley, Atelier des Sources, France

Roast Fillet of Hereford Prime Beef, Glazed Artichoke, Brown Butter Mushrooms, Beef Jus (7, 9, 10, 12)

Cuvée d'Alizée, Vin de France, Les Deux Cols, Rhône Valley, France

Aged Cashel Blue & Pear, Pickled Walnuts (1w, 7, 8w)

Lemon Curd Marshmallow

Roast Autumnal Apple

Coteaux du Layon 'Carte d'Or', Domaine des Baumard, Loire Valley, France

Petits Fours of Pâte de Fruits & Signature Chocolates (12)

Our menu is subject to seasonal changes and ingredient availability

TINDAL
WINE MERCHANTS

Gluten (1), Wheat (1w), Oats (1o), Barley (1b), Rye (1r), Crustaceans (2), Eggs (3), Fish (4), Peanuts (5), Soybeans (6), Dairy (7), Nuts (8), Almond (8a), Cashew (8c), Hazelnut (8h), Pinenuts (8p), Pistachio (8pst), Walnuts (8w), Celery (9), Mustard (10), Sesame seeds (11), Sulphur (12), Lupins (13), Molluscs (14)