

# SPITALFIELDS

## DUBLIN

Friday 29<sup>th</sup> November 2019

### Set Lunch / Early Evening

2 Courses 19.50 / 3 Courses 22.50

Tea Smoked Salmon, Cucumber, Sour Cream & Horseradish

Confit Duck, Butter Beans, Cider Onions & Spices

Milk Ice Cream, Salt Caramel & Honeycomb

12pm-2pm / 5pm-6:15pm

### A la Carte Menu

#### Snacks

Gilda (each) 4

Devilled Egg & Caviar 6

Sourdough & Butter 3.50

Nocellara Olives 4.50 / Smoked Almonds 4.50

Flaggy Shore Oyster, Apple & Sorrel (each) 4

Salt'n'Vinegar Root Vegetable Crisps 4.50

Grilled Flat Bread, Perle Imperial Caviar & Sour Cream 18

#### Starters

Scallops "Escabeche" & Caviar 14

Hen of the Woods & Shiitake Mushrooms, Egg Yolk, Onion Dashi 10

Grilled & Smoked Whole Spatchcock Quail 12.50

Connemara Clams, Cockles & Mussels, 'Nduja & Parsley 14

Ox Tail & Bone Marrow Parker House Roll 14

Crab, Trout Caviar, Cured Egg & Pickled Cucumber 13

#### Mains

Smoked Great White Pork Chop, Cabbage, Apple & Truffle 26

Grilled Plaice, Samphire, Grapes & Potted Brown Shrimp Butter 28

Crown Prince Pumpkin, Grilled Peppers, Hazelnuts & Whey 10 / 18

Iberico Pork Secreto Schnitzel, Redcurrants, Smoked Eel, Potato & Kohlrabi 24

Barnsley Lamb Chop, Grilled Peppers, Aubergine & Salsa Verde 26

Grilled Black Sole, Jerusalem Artichokes, Grilled Lettuce & Bearnaise (serves two) 44

Cock-a-Leekie Pie (serves two) 42

Cote de Boeuf, Roscoff Onions & Pickled Walnuts (serves two) 68

#### Extras

Grilled Lettuce & Aioli 5 / Roast Cauliflower & Almonds 6 / Smoked Potatoes & Olive Oil 6

#### Desserts

Chocolate Éclair 8

Eton Mess, Mr Jeffares Blackcurrants, Orange Granita 8

Coconut & Lime Sorbet 8

Pistachio, Pear & Chocolate Millefeuille 14 (serves two)

Cashel Blue / St.Tola Ash / Aged Comte 5 (per slice)