NOBLE: SUNDAY

2 Courses	£36
3 Courses	£39

SNACKS

Smoked almonds	£4
Cerignola olives	£4
Bread + butter	£5

STARTERS

Parmesan arancini, mascarpone + truffle
Goats cheese + beetroot salad, orange, balsamic + candied walnuts
Chicken liver parfait, chutney + brioche
Burrata, wild garlic pesto, pinenuts + toast
Salted cod croquettes + tartare sauce

MAINS

Roast beef, Yorkshire pudding + gravy — Extra gravy + £2.50
Roast chicken breast, braised gem lettuce, peas, pancetta + jus gras
Pork belly, apple + sauce charcuterie
Fish of the day
(All served with beef dripping roasties + seasonal vegetables)

Steak:

8oz Dry aged Sirloin	+ £5
8oz Dry aged Fillet	+ £10
10oz Dry aged Ribeye	+ £10

(All served with dressed salad, chips + pepper sauce)

SIDES

Beef dripping roasties	£6
Honey roast seasonal vegetables	£6
BBQ sweetheart cabbage	£7

DESSERTS

Sticky toffee pudding, vanilla ice cream + butterscotch sauce
Vanilla pannacotta, blood orange + pistachio
Honeycomb Ice cream

Cheese, chutney + crackers — 3 cheese + £8 supp

Young Buck *- Cow, Co.Down,* ***St. Tola Crottin*** *- Goat, Co.Clare,* ***Coolea*** *- Cow, Co. Cork,*
Taleggio *- Cow, Lombardy,* ***Wicklow Bàn Brie*** *- Cow, Co.Wicklow,* ***Claddagh*** *- Cow, Co.Galway,*
Mount Leinster cheddar *- Cow, Co.Wicklow,* ***Carlow sheep*** *- Sheep, Co.Carlow.*

Please make any allergies + intolerances known to a member of staff. Although every effort will be made to accommodate these, we cannot always guarantee meeting your needs. A discretionary service charge of 10% will be added to parties of 6 or more.