

2017

Deanes Epic Forty Pounds Menu 2017

Deanes Epic

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Recommended Citation

Deanes Epic, "Deanes Epic Forty Pounds Menu 2017" (2017). *Menus of the 21st Century*. 339.
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E | I | P | I | C

CHEF Danni Barry

FORTY POUNDS

Asparagus tart

Chicken, wild garlic, toast

Bread, Abernethy butter

Lobster, peas & buttermilk

Barbecued monkfish, grilled cabbage, mussel cream

OR

Mourne Mountain lamb, Jerusalem artichokes & black garlic

Frozen lemon curd, mascarpone cream, iced sorrel

Cheese from the trolley £10



SHOT £4.95

GLASS £7.95