The Fumbally Specials Menu

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Indian Thali plate of kitchumbari, kadhari paneer, lamb ghosht, coriander rice, raita and fresh naan

wild garlic and ricotta arancini with puttanesca, broad beans and Mick’s leaves

Mexican Pozole – Cascabel and guajillo broth with shredded pork belly, hominy corn, coriander cream and lime tortillas

cured sea trout with creme fraiche, dill oil, pickled cucumber and candy cane beets

SOPES

spicy sechuan crispy tofu with Finnlloch Farm green beans and steamed basmati

Winter Miso HotPot

Bao Buns

Chili con/sin carne
Rice’n'Stuff – Japanese sticky rice bowl with tamari pork, buttered chanterelles, miso aubergine, kimchi, taberu rayu and peas + a raw Nurney Farm egg yolk

The full Irish – oat and alexanders cakes with buffalo ricotta, sorrel salsa, McNally’s tomatoes with wild garlic capers, green bean and seaweed pickle with black garlic potatoes

Keralan Sambar with a soft boiled egg, homemade yoghurt + fresh paratha

‘Poorman’s Asparagus, Richman’s eggs’ – pan fried kale stalks, with white wine onions, mushroomazing and creme fraiche on a toasted brioche with a slow poached truffle egg

Pigs Head Terrine with smoked black garlic potatoes, seasonal salsa verde and grebiche

Baked sweet potato with red wine miso lentils, sour cream, seaweed and beetroot salad and a pickled cherry

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