

2017

The Fumbally Specials Menu

The Fumbally

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ABOUT FOOD COFFEE WEDNESDAYS PHOTOS BLOG
EVENTS THE STABLES



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



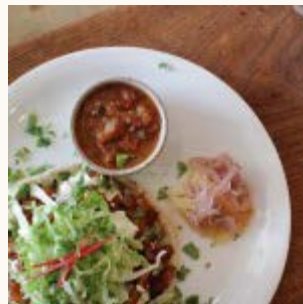
wild garlic and ricotta arancini w/ puttanesca, broad beans and Mick's leaves



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



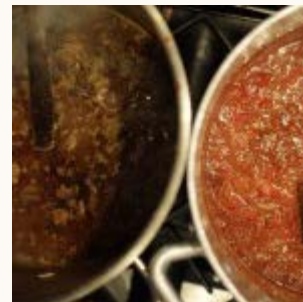
spicy sechuan crispy tofu with Finnloch Farm green beans and steamed basmati



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



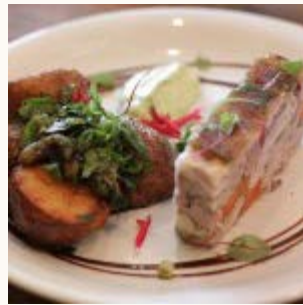
The full Irish - oat
and alexanders cakes
with buffalo
ricotta, sorrel
salsa, McNally's
tomatoes with wild
garlic capers, green
bean and seaweed
pickle with black
garlic potatoes



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

