Dinner A LA CARTE

**TO START**

Gentleman's Old Fashioned*, Appleton Estate Rum, Spiced Syrup, Orange & Peach Bitter* - €12

Lady in White, *Tanqueray Sevilla, Cointreau, Lemon, Sugar & Egg White* - €12

Glass of Brimoncourt Boutique House, *Champagne* - €17.50

**SNACKS**

House Marinated Olives*&* Nuts - €4.50

Marinated Boquerones*, Sourdough Toast* €4

Salted Cod Beignet*, Preserved Lemon* €3

**STARTER**

Pat McLoughlin Steak Tartare, *Confit Egg Yolk, Beef Dripping Toast* - €14

Torched Mackerel, *Mango & Chilli Salsa, Basil Aioli* - €13

Ham Hock Terrine*, Quail Egg, Lovage Aioli, Jerusalem Artichoke* - €13

 Salt Baked Celeriac, *Brown Butter Egg Yolk, Cais Na Tire Sheep Cheese, Walnut Dressing* -€10

Roaring Bay Mussels, *White Wine, Garlic, Gubbeen Chorizo, Sourdough -* €13

**MAIN**

Hand Rolled Gnocchi, *Asparagus, Wild Garlic, Crispy Hens Egg, Truffle*- €21

Slaney Valley Lamb Rump, *Ratatouille, Polenta, Rosemary Aioli* -€30

Farmyard Chicken, *Crispy Thigh, Haricot Beans, Padron Pepper, Buttermilk Sauce -* €24

Halibut, *Cauliflower Cream, Squid, Romanesco, Almonds, Olives -* €32

Pat McLaughlin 10oz Dried Aged Rump, *Béarnaise, Fries, Rocket Salad-* €30

**SIDES €4.5**

/ Duck Fat Potatoes, *Parmesan* /

/ Tabbouleh, *Pomegranate, Almonds & Hazelnuts* /

/ Roast Carrot, *Harissa* *Yoghurt*/

/Fries/

 *A discretionary service of 12.5% will be added to groups of 5 or more*

