**LUNCH (12:00-15:00)
 PRETHEATRE SUN-WEDS (17:00–18:30), THURS-SAT (17:00-18:15)**

**1 COURSE €18 | 2 COURSE €25 | 3 COURSE €****32**

**SNACKS**

House Marinated Olives & Nuts €4.5

Marinated Boquerones*, Sourdough Toast* €4

Salted Cod Beignet*, Preserved Lemon* €3

 **STARTER**

Mussels, *White Wine, Garlic, Gubbeen Chorizo, Sourdough*

French Onion Soup, *Gruyere, Sourdough*

Ham Hock Terrine*, Quail Egg, Lovage Aioli, Jerusalem Artichoke*

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

**MAIN**

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

Roast Cod, *Cauliflower Cream, Walnut & Date Dressing,*

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

Lamb Cutlet, *Rattatouille, Rosemary Aioli, Polenta (*€*3supplement)*

**SIDES** **€4.5**

/Duck Fat Potatoes, *Parmesan*/

/Roast Carrot, *Harissa Yoghurt/*
 / Tabbouleh, *Pomegranate, Almonds & Hazelnuts* /
 /Fries/

**DESSERT**

Vanilla Crème Brulée

Banana Parfait, *Sablé, Caramel*

Ile Flottante, *Blood Orange Sorbet, Poached Rhubarb*

White *&* Dark Chocolate Mousse, *Brandy Snap, Mint*

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