****A La Carte Menu**

**Bites**

Gordal Olives Marinated in Orange, Rosemary & Chilli €5

Smoked Almonds €6 1A, 2, 3 (Almond)

**Starters**

Sweetcorn Soup, Iberico Chorizo, Spring Onion, Sour Cream, Coriander €12 4, 7, 13

Roaring Water Bay Mussels, Nduja, Garlic, White Wine, Lemon, Parsley €14 1A, 4, 6, 13

Beef Tartare, Truffle Mayo, Potato Crisps, Pickled Shallots €16 1A, 7, 8, 9, 12, 13

Torched Heirloom Tomatoes, Gazpacho, Fennel, Ricotta €15 4,13

**Mains**

Chargrilled Rump Of Slaney Valley Lamb, Pressed Potato, Anchoїade, Whipped Goat’s Cheese €34 4, 8, 9, 12, 13

Breast Of Cherry Valley Duck, Spring Roll, Carrot, Lovage, Pistachio €34 1A ,3 (almonds/pistachio), 4, 7, 9, 12, 13

Roasted Halibut, Courgette and Basil, Sauce Vierge, Hand Rolled Potato Gnocchi €36 1A, 4,7, 8, 13

Comtè Agnolotti, King Oyster Mushrooms, Summer Vegetables, Parmesan €27 1A, 1E, 7, 13

**Market Fish For Two**

Chargrilled Monkfish on the Bone, Prawn, Mussels, Seaweed Buttered Baby Potatoes, Dressed Green Salad

 4, 5, 6, 7, 8, 10, 13

**Sides €5.5**

Chips 1A

Grilled Leaks, Gribiche Sauce 7, 12, 13

Roasted Cauliflower, Miso Butter, Hazelnut 3 (Hazelnut), 4, 10, 13

**Desserts**

Warm 70% Chocolate Mousse, Milk Crumb, Coffee Ice Cream €12 1A, 4, 7, 13

Lemon Tart, Raspberry Sorbet €12 1A, 4, 7

Strawberry Choux Bun, Crème Patisserie, Pink Peppercorn Ice Cream €11 1A, 3, 4, 7, 13, 14

Selection of Cheese, Spiced Pear Chutney, Cheese Crackers €13 1A, 4, 7, 13, 14

**Some of our dishes contain the allergens listed below**

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts(Almonds,Pistachio) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupin

Origin of Beef: Irish

Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more