

## A La Carte Menu

### Bites

Gordal Olives Marinated in Orange, Rosemary and Chilli €5

Smoked Almonds €6 1A, 2,3 (Almond)

Smoked Taramasalata, Pork Scratching, Espelette Pepper €6

### Starters

Spiced Sweet Potato Soup, Chorizo, Spring Onion, Yoghurt, Coriander €14 1A, 4, 13

Homemade White Pudding, Onion Soubise, Crispy Hen's Egg €15 1A, 1C, 1D, 4, 7, 9, 13

Torched Cured Mackerel, Smoked Yoghurt, Blood Orange, Pickled Fennel, Gordal Olive €15 4, 8, 13

Charred Asparagus, Parmesan Agnolotti, Wild Garlic Pesto €16 1A, 3 (Hazelnut) 4, 7, 13

### Mains

Chargrilled Lamb Saddle, Smoked Aubergine, Potato Terrine, Labneh, Chimichurri €37 4, 9, 11, 13

Fillet of Grass Fed Beef, Roast Carrot, Beef Cheek Onion, Beef Fat Crumb, Tarragon €42 1A, 4, 7, 9, 12, 13

Soy Glazed Salmon, Scallop, Apple Horseradish cream, Golden Beetroot, Compressed Kohlrabi, Dill €37 1A, 4, 6, 8, 10, 13

Risotto Of Hen of the Woods Mushrooms, Parmesan Foam €28 1A, 4, 7, 13

### Sides

Charred Tenderstem Broccoli, Caesar Dressing, Smoked Gubeen €6.75 4, 7, 8, 12, 13

Roasted Cauliflower, Miso Butter, Hazelnut €6 3 (Hazelnut), 4, 10, 13

Chips €6 1A

### Desserts

Sticky Toffee Pudding, Crème Fraiche Ice Cream €13 1A, 4, 7

White Chocolate and Yogurt Mousse, Stem Ginger, Rhubarb Sorbet €13 1A, 4, 7, 13

Caramel Custard Tart, Vanilla Ice Cream €13 1A, 4, 7, 13

Selection of Cheese, Spiced Pear Chutney, 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,Walnut,Hazelnut) 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 and are shared amongst our staff