

A La Carte Menu

Bites

Gordal Olives Marinated in Orange, Rosemary and Chilli €5

Smoked Almonds €6 1A, 2, 3 (Almond/Peanut)

Starters

Salt Baked Celeriac, Taramasalata, Lardo, Smoked Almond, Lovage €15.50 1A, 2, 3 (Almond/Peanut), 4, 8, 7, 12

Homemade White Pudding, Onion Soubise, Crispy Hen's Egg €16 1A, 1C, 1D, 4, 7, 9, 12, 13

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

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

Mains

Chargrilled Lamb Saddle, Goat Cheese, Asparagus, Anchoiade, BBQ Baby Gem €37 4, 8, 9, 11, 12, 13

Grilled Iberico Pork Pressa, Hispi Cabbage, Charred Sweetcorn, Nduja, Chorizo, Puffed Crackling €42 1A, 4, 7, 9

Roasted Halibut, Buttered Leek, Ham Hock Velouté, Romesco €37 3 (Almond), 4, 8, 13, 14

Hispi Cabbage, Parmesan Gnocchi, Smoked Potato Sauce, Hen of The Woods, Dill €28 1A, 1E, 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

Miso Chocolate Mousse, Espresso Crumb, Passionfruit Sorbet €13 1A, 4, 7, 10, 13

Gariguettes Strawberries, Lemon Curd, Semolina Cake, Chantilly, Mint Ice Cream €13 1A, 1E, 3 (Almond) 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