



Bites

A La Carte Menu



Gordal Olives €5.25
Marinated in Orange Rosemary, and Chilli 8,13

Smoked Almonds €6.25
1A,2,3 (almonds)

Starters

House Cured Salmon €17
Ponzu Dressing, Wasabi, Granny Smith 7, 8, 9, 10, 12, 13
Apple, Pickled Cucumber, Radish

Glazed Beef Short Rib €18
Knockanore and Parmesan Agnolotti 1A, 4, 7, 9, 13

Rustic French Terrine Ploughman's Style €16
Hegarty Cheddar, Piccalilli, Brown 1A,4,7,12,13
Sauce, Sourdough

Salt Baked Celeriac €16
Blue Bells Falls Goats Cheese, White 3(Walnut), 4, 9, 12, 13
Endive, Solliès Fig, Walnut Dressing



Sides

Roasted Cauliflower, Miso €7.75
Butter, Hazelnut 3(Hazelnut), 4, 10, 13

Chips €6.25
1A

Padrón Peppers, Espelette, €7.75
Garlic Saffron Aioli 1A, 7, 13

Mains

Wicklow Fallow Venison Loin €41
Pressed Potato, Pink Peppercorn Sauce, 4,7,9,12,13
Boudin Noir, Bitter Leaves, Truffle Caesar
Dressing

Ring Farm Grilled Free Range Chicken €34
Garlic Tarragon Butter, Coco Beans, Girolles, 4,9,12,13
Morteau Sausage, Charred Corn, Rainbow
Chard

Roasted Halibut €38
Gribiche Sauce, Grilled Leek, Ratte 7,8,12,13
Potato, Dill, Beer Battered Scraps

Hand Rolled Gnocchi €31
Pumpkin Purée, Roasted Seasonal 1A,3(Hazelnuts),4,7,13
Mushrooms, Stracciatella, Hazelnuts,
Brown Butter, Sage

Specials

Sharing Mains

Starter

Gambas a la Plancha €19.50
Nduja Butter Sauce, Grilled Bread 1A, 4, 5, 8, 13

Caesar Salad €15

Baby Gem, Crowes Bacon,
Smoked Gubbeen, House Caesar
Dressing 1A, 4, 5

Steak Special

Black Angus Dry Aged Striploin Steak €46
Chips, Dressed Organic Irish Leaves,
Béarnaise, Smoked Bordelaise. 1A, 4, 7, 9, 11, 13
Add Prawns - €5 Supplement



Dry Aged John Stone Tomahawk (For Two) €122

Chips, Dressed Organic Irish Leaves, Chimichurri,
Béarnaise, Smoked Bordelaise 1A, 4, 7, 9, 11, 13
Add Prawns - €10 Supplement

Cherry Valley Duck Roasted on Crown (For Two) €89

Tripple Cooked Duck Fat Potatoes, Bearnaise,
Watercress salad 1A,4, 7, 9, 11, 13

Roasted Monkfish on Bone (For Two) €89

Yuzu Bonito Butter Sauce, Brown Shrimp, Capers,
Prawns, Goatsbridge Trout Roe, Organic Leaf Salad,
Seaweed Ratte Potatoes 1A, 1C, 4, 5, 6, 8, 10, 13

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, Chestnut) 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.
All gratuities and service charge are given directly to our staff.