

✱ STARTERS ✱

FRENCH ONION SOUP €11

Pecorino Cheese & Garlic Baguette, Chive and Truffle Shavings (1,3,7,9)

SHELLFISH & AVOCADO TIAN €18

Pickled Apple, Dill Crème Fraîche, Lemon Gel (2,3,7,10)

GRILLED PEACH & PROSCIUTTO €17

Whipped Ricotta, Rocket, Aged Balsamic, Toasted Pine Nuts (7,8,12)

CRISPY HALLOUMI €15

Watermelon, Mint & Lime Yoghurt, Chilli Syrup, Micro Herbs (V) (7,12)

CHARRED MACKEREL FILLET €17

Heritage Tomato and Crayfish Salsa, Fennel Salad, Caper Dressing (4,10,12)

COURGETTE FLOWER TEMPURA €15

Smoked Aubergine Purée, Romesco, Micro Coriander (V) (1,3,7,8)

PRESSED HAM HOCK TERRINE €17

Piccalilli, Mustard Frills, Brioche Croutons (1,3,10,12)

✱ MAINS ✱

ROAST CORN-FED CHICKEN BALLOTINE €32

Grilled Asparagus, Crushed Jersey Royals, Tarragon Velouté and Micro Herbs (6,7,9,12)

PAN-SEARED SEABREAM €30

Samphire, Fried Shrimp, Crushed New Potatoes, Lemon Beurre Blanc (2,4,7,9,12)

GLAZED SHORT RIB OF BEEF €34

Baby Carrots, Fondant Potatoes, Celeriac Purée Quenelle, Port & Bone Marrow Jus and Parmesan Crisp (7,9,12)

PAN-ROASTED PORK STEAKS €29

Grilled Leeks, Truffle Mash, Roasted Apple, Calvados Jus (6,7,9,12)

ROASTED COD €31

Warm Nduja Broth, Green Beans, Olive Crumb, Potato quenelle (4,7,9,12)

HARISSA SPICED LAMB SHANK €34

Courgette, Aubergine Caponata, Mint Yoghurt, Lamb Jus (7,9,12)

SPINACH & RICOTTA RAVIOLI €26

Broad Bean Fricassee, Parmesan Cream, Lemon Mint Pangrattato (V) (1,3,7)

BUTTERNUT SQUASH FETTUCCHINE €25

Semi-Dried Tomato Pesto, Toasted Almonds, Herb Oil, Affilla Cress (VG) (8,9,12)

✱ SIDES ✱

SKINNY CHIPS (6) €7

PARMESAN FRIES (6,7) €8

ROCKET SALAD (7) €8

SAUTÉED SPINACH (6) €8

GRILLED BROCCOLI WITH GREEN PEPPERCORN DRESSING (1, 6, 7) €8

✱ DESSERTS ✱

ETON MESS €11

Summer Berries, Chantilly Cream, Crushed Meringue, Strawberry Sorbet (3,7)

MANGO & PASSIONFRUIT PANNA COTTA €11

Coconut Tuile, Lime Syrup (1,3,7)

BAKED CHEESECAKE €11

Blood Orange Curd, Honeycomb, Citrus Zest (1,3,7,12)

CHERRY BAKEWELL TART €11

Vanilla Anglaise, Amarena Cherries (1,3,7,8)

ALL OUR BEEF IS OF IRISH ORIGIN AND PRODUCTS LOCALLY SOURCED WHERE POSSIBLE

LIST OF ALLERGENS:

1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE AND SULPHITES 13. LUPIN 14. MOLLUSCS