



SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (1,7)	€5
Smoked Almonds (8)	€4.5
Marinated Bella Di Cerignola Olives (12)	€3.5
Jamon Croquettas (1,3,7)	€4.5
Jamon Serano Reserva 24 Month	€7

STARTERS

French Onion Soup, Gruyere Cheese Classic caramelised onion soup with a gratinated cheese topping (1,7,12)	€10
Confit Potato, Crab, Chicken Skin Slow cooked ratte potatoes, dressed crab meat, crispy chicken skin (2,3,7,12)	€16
Beetroot, Chicory, Coffee Variations of beetroot with multiple textures and techniques, bitter red chicory leaves & vegan coffee aioli (6,12)	€13
Confit Beef Short Rib, Stuffed Onion, Truffle 24 hour slow cooked beef shortrib, slow cooked onions filled with sticky beef, ox and jus, topped with shaved truffle (12)	€18
Chicken Thigh Kiev, Lemon, Sprouting Broccoli Crispy chicken thigh, stuffed garlic butter, garnished with purple sprouting broccoli tips, lemon vinaigrette (1,3,7,12)	€15

** All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill **

Allergen Index: (1) Cereals, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame, (12) Sulphur Dioxide, (13) Lupin (14) Molluscs



MAINS

BBQ Whole Fish Du Jour - To Share

Whole fish on bone, chargrilled over coals, with parsley & lemon beurre noisette, served with complimentary vegetables & potatoes
(4,7)

**Priced
Daily**

Cote De Boeuf - To Share

Chargrilled 42 day dry aged rib of Heifer beef on the bone served with green peppercorn sauce & truffle jus served with complimentary vegetables & potatoes
(4,7,10,12)

€75

90z Sirloin

Chargrilled 42 day dry aged Heifer Sirloin, confit garlic, shallot puree & sautéed wild mushrooms served with green peppercorn sauce or truffle jus (4,7,10,12)

€37

90z Ribeye

Chargrilled 42 day dry aged Heifer Ribeye, confit garlic, shallot puree & sautéed wild mushrooms served with green peppercorn sauce or truffle jus (4,7,10,12)

€37

Redefine Meat Flank Steak

Chargrilled vegan flank steak, confit garlic, sautéed wild mushroom, green peppercorn plant butter (1,6,10)

€28

Chicken Supreme

Pan fried chicken supreme, buttered swiss chard, citrus chutney & chicken jus (7,12)

€25

Beef Shin Ragu, Pappardelle, Pangrattato

24 hour braised beef shin, rich tomato sauce, fresh pappardelle pasta, crisp breadcrumb & herb topping (1,3,7,12)

€27

Pan fried Cod

Pan fried cod, salt baked radish, chicken skin, seaweed butter
(1,4,7,12)

€29

Pappardelle Primavera Pangrattato

Asparagus & pea fresh pappardelle pasta, lemon & chili vinaigrette, crisp breadcrumb & herb topping (1,3,7,12)

€24

**All mains except the Pappardelle will be served with a side of mashed potatoes or chips*

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SIDES €6

Hand Cut Chips

Creamy Mashed Potatoes (7,12)

Confit Carrots (7)

Roast Baby Potatoes

Leeks Cooked in Whey, Burnt Chive Oil (7)

House Garden Salad (10,12)

DESSERTS

Paris-Brest

(1,3,6,7,8,12)

€10

Vegan Passionfruit Mousse, Mango Ragu, Coconut

(1,6)

€10

Chocolate Delice, Pate Sucree, Olive Oil

(1,3,6,7,8,12)

€10

Affogato

(3,7,12)

€7

Selection of Irish Cheese

Young Buck Blue, St Tola Ash, Hegarty's Cheddar, Boyne Valley Ban,
Spiced Apple Chutney, Crackers

(1,7,12)

€14

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