

SNACKS €5 Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (1,7) €4.5 Smoked Almonds (8) €3.5 Marinated Olives (12) €4.5 Jamon Croquettas (1,3,7) €7 Jamon Serano Reserva 24 Month **STARTERS** €12 **Grilled Goats Cheese** Poached Pear, Walnuts and Champagne Vinegar (1,8,9 *walnuts*,12) €16 **Tian of Hand Picked Crab** Granny Smith, Chilli and Lime Infused Crème Fraiche, Vanilla Aioli (5,8,12,13,14) €8.5 Home Made Soup of the Evening Served with Guinness Bread (1,2 wheat, 8, 12, 13) €14.95 **Prawn Pil Pil** Toasted Sourdough, Garlic & Chilli Oil. Rouille (5,8,12,13,14) €11.95 Silver Hill Confit Duck Wings Hoisin & Sesame, Pickled Cucumber (1,4,11,12,13,14) €11.95 **Terrine of Irish Ham Hock** Celeriac Remoulade, Cornichons, Warm Breads (1,2 wheat, 3,8,11,12,12,14) €11.95 Homemade Beef Arancini

Cherry Tomato, Basil & Mozzarella (1,2 wheat, 3,8,11,12,12,14)

* All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill * Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulpher Dioxide (14) Mustard



MAINS

Pan Fried Supreme of Cornfed Chicken Spinach & Wild Irish Mushroom Ragout, Carrot Puree, Pomme Parmentier, Chicken Velouté <i>(1,8,12,13)</i>	€25
Panko Crumbed Wrights of Howth Sole Buttered Samphire, Brown Shrimp Emulsion, Baby Potatoes (1,2 <i>wheat,3,4,5,8,11,12,13,14)</i>	€28
Slow Cooked Belly of Irish Pork Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Puree, Cider Jus (1,8,11,12,13,14)	€25
Chargrilled Prime Angus Aged Irish Steaks 10 oz Sirloin Roast Confit Garlic Aioli, Confit Shallot, Vine Roasted Cherry Tomato Peppercorn & Brandy Cream- Choice of Potato <i>(1,8,11,12,13,14)</i>	€37
1 2 oz Ribeye Roast Confit Garlic Aioli, Confit Shallot, Vine Roasted Cherry Tomato Peppercorn & Brandy Cream- Choice of Potato <i>(1,8,11,12,13,14)</i>	€39
Porterhouse Roast Confit Garlic Aioli, Confit Shallot, Vine Roasted Cherry Tomato Peppercorn & Brandy Cream- Choice of Potato <i>(1,8,11,12,13,14)</i>	Market Price
Surf it up with Grilled & Chilli Prawns (5,12,13) - €12	
Pan Seared Line Caught Halibut Tenderstem Broccoli, Cherry Tomato 양 Caper Salsa <i>(4,8,11,12,13)</i>	€34
Pan Fried Beetroot Gnocchi Spinach, Roast Heirloom Tomato, Basil, Mozzarella & Pine Nuts (1,2 <i>wheat,3,8,11,12,13)</i>	€24
Vegan -Redefine Meat Flank Steak Chargrilled Vegan Flank Steak, Confit Garlic, Sautéed Wild Mushroom, Green Peppercorn Plant Butter <i>(2 wheat,12,14)</i>	€32

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SIDES

€6

House Fries €5	Salsa Verde Baby Potatoes (11,12,13)
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	Glazed Baby Carrots (8,11,12,13)
Panko Crumbed Onion Rings (2 wheat,8,9,11,12,13)	Oven Baked Creamed Mash Potato (8)
Grilled Broccoli, Smoked Almond Butter	House Salad (11,12,13)
(8,9 almonds)	Cauliflower Gratin (2 wheat, 8,11,12,13)

DESSERTS

Chocolate & Raspberry Mousse (2 wheat,3,8,9 almonds,walnuts,12)	€10
Vegan Passion Fruit Tart (2 wheat,12)	€10
Lemon Panacotta with Mixed Forest Berry Compote (3,8,9 almonds walnuts)	€10
Affogato (8,13)	€7
Sorbets Ask you server for today's flavours <i>(13)</i>	€4
Selection of Irish Cheese Selection of Artisanal Farmhouse Irish Cheese, Boyne Valley Ban, Spiced Apple Chutney, Crackers (2 wheat,8,13)	€14

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