

# SHARING BOARDS

**BREADS & DIPS** <sup>WH, TN, MK, EG, SE</sup> €8  
walnut & raisin rustic loaf, bacon & onion bread, porterhouse bread, sourdough tomato ciabatta, mixed olives, basil & almond pesto, olive oil & balsamic, muhammara

**CHARCUTERIE BOARD** <sup>WH, MK, SP</sup> €18  
"A Taste of The English Market"  
salami, chorizo, serrano ham, Bandon Vale cheddar, Gubbeen, Ardsallagh goat's cheese, fig chutney, walnut & raisin bread

## STARTERS

**LANGOUSTINE BISQUE** <sup>CS, MK, WH, SE</sup> €16  
English Market fresh lobsters, white truffle oil, crème fraîche, crispy leeks, smoked paprika oil

**SEA SCALLOPS & PORK BELLY** <sup>FH, CS, MK</sup> €15  
roasted cauliflower purée, scallop roe dust, Goatsbridge Irish trout caviar, pickled shimeji

**WARM TUNA SASHIMI & SOBA NOODLE SALAD** <sup>FH, SY, SE, PN, CS, WH</sup> €15  
dried shrimps, sesame, enoki mushroom, carrot, coriander, cress, cucumber, red chilli

**PULLED HAM & PISTACHIO TERRINE** <sup>TN, MK, WH, MD</sup> €13  
apple & cinnamon gel, avocado, lime & horseradish purée, sea salt & olive oil crostini, squid ink tuile, pistachio dust

**RUSTIC BRUSCHETTA** <sup>WH, TN</sup> €14  
grilled artichoke, squash, candied beetroot, heirloom tomato, lamb's lettuce, chestnut & balsamic purée, beet vinaigrette, rustic sourdough bread

**WOOD PIGEON** <sup>WH, MK</sup> €16  
pea purée, pigeon pie, sous vide beet, blackberry, black pudding soil

**ROASTED CAULIFLOWER SALAD** <sup>SE</sup> €12  
fried spicy chickpeas, pomegranate, toasted seeds, baby gem, sumac, tahini & maple syrup dressing

## MAINS

**SKEAGHANORE DUCK NILGIRI** <sup>MK, MD</sup> €26  
tandoori marinated duck breast, sticky wild rice, curry leaf extract, cilantro & coconut quorma

**PANCETTA WRAPPED MONKFISH** <sup>FH, WH, EG, MK</sup> €28  
parsnip purée, sea asparagus, roasted sweet paprika potato, tomato, ginger & garlic sauce

**FREE RANGE IRISH CHICKEN BARRA** <sup>MK, SP, TN, MD</sup> €26  
spinach, potato, cashew, tomato & fennel purée, cabbage, onion & carom seeds fritters

**TERIYAKI SALMON** <sup>FH, WH, SY, SE, EG</sup> €25  
panko fried sushi, mangetout, baby pak choi, sea asparagus, shiitake, red miso bearnaise

**ANDARL FARM PORK STEAK** <sup>MK, WH, TN</sup> €26  
sous vide chestnut, sage & apricot stuffing, salsify three ways, redcurrant & chorizo jam, brussels sprouts, cider cream jus

**RISOTTO ROSSO** <sup>MK, WH, TN</sup> €24  
thyme confit red pepper pesto, parmesan, sundried tomato, red pepper parmesan tuile

**EGG PLANT MOUSSAKA** <sup>MK, WH</sup> €23  
black rice, micro ratatouille, halloumi, cherry tomato & basil sauce, crispy capers, Lebanese flatbread

## FROM THE GRILL

**DEXTER 28-DAYS DRY-AGED 40oz TOMAHAWK** <sup>MK, SP, CY</sup> €72  
to share  
bacon jam, chimichurri, reduced bourbon & tarragon chicken jus, twice cooked fries or smoked paprika sweet potato fries

**10oz LOUGH SHEELIN FARM'S SIRLOIN STEAK** <sup>SP, MK</sup> €32  
hasselback potato, torched carrots, chanterelle mushroom, watercress, chimichurri, rosemary & madeira jus

**8oz FILLET OF BEEF** <sup>SP, MK</sup> €34  
hasselback potato, torched carrots, chanterelle mushroom, water cress, chimichurri, rosemary & madeira jus

## DESSERTS

**CHOCOLATE 3-WAYS** <sup>MK, TN, EG, WH</sup> €9  
chocolate parfait, white chocolate snow, milk chocolate & West Cork bourbon sauce

**PARIS-BREST** <sup>MK, TN, EG, WH</sup> €9  
miso Italian butter cream, sesame tuile, butterscotch

**APPLE & CINNAMON CHARLOTTE** <sup>MK, EG, TN, WH</sup> €9  
zesty torched meringue, gingerbread ice cream, white chocolate fudge sauce

**UMMA ALI** <sup>WH, TN, MK</sup> €10  
traditional Arabic dessert. Bread & butter pudding with pistachio, raisins, blossom water

**THE ENGLISH MARKET CHEESE BOARD** <sup>MK, WH, CY, TN, SE</sup> €12  
selection of Irish cheese, Celtic root chutney, rustic crackers, walnuts & dried figs

**SELECTION OF FINE ICE-CREAMS OR LUSH SORBETS** <sup>MK</sup> €9  
please ask your server

## DRINKS MENU

scan me to see our extensive drinks list



## SIDES

**SMOKED PAPRIKA SWEET POTATO FRIES** <sup>SP</sup> €5

**TWICE COOKED SKIN ON FRIES** <sup>SP</sup> €5

**PANCETTA & TRUFFLE CREAM MASH** <sup>SP, MK, TN</sup> €7  
smoked pancetta, nutmeg, white truffle oil

**ROASTED CAULIFLOWER** <sup>MK</sup> €7  
ras-el-hanout, parsley, crème fraîche

**JUST SALAD** <sup>MD</sup> €5  
arugula leaf, cucumber, red onion, cherry tomato, radish, beet vinaigrette

**MARKET GREEN VEGETABLES** <sup>MK, TN</sup> €7  
toasted almonds, garlic & parsley butter