



DINNER MENU TO SHARE

Breads & dips – a selection of artisan breads, olives, bitter orange chutney, rhubarb & raisin relish, caper berries, extra virgin olive oil €9.95 ^(1A, 4, 13)

Irish charcuterie board – Connemara air-dried beef, Connemara air-dried ham, Gubbeen chorizo, Milleens cheese, Cooleeney cheese, Young Buck blue cheese, Bandon Vale cheese, artisan breads, olives, bitter orange chutney, rhubarb & raisin relish, caper berries €22.95 ^(1A, 4, 13)

Toonsbridge burrata & heirloom tomato platter, basil pesto, heirloom tomatoes, artichokes, caper berries, tomato Pana ciabatta bread €21.95 ^(1A, 4, 13)

Galway bay oysters, lemon, tabasco - 6 for €19.95 | 12 for €34.95 ^(6, 13)

STARTERS

Seafood chowder, treacle bread €11.95 ^(1A, 4, 6, 8, 13)

Roast butternut squash & barley salad, frisée lettuce, walnuts €11.95 ^(3H, 12, 13)

Slow-cooked Andarl Farm pork belly, Beamish stout syrup, piccalilli €13.95 ^(1A, 12, 13)

Chicken liver parfait, brioche, bitter orange chutney €12.95 ^(1A, 4, 13)

Galway bay moules marinière, garlic cream, tomato ciabatta bread €13.95 ^(1A, 4, 8, 13)

West Cork pan-seared scallops, nduja & lemon butter, dill, kataifi pastry, Gubbeen chorizo crisp, pea purée €13.95 ^(1A, 4, 6, 13)

MAINS

Irish lemon sole, lemon beurre blanc, courgette, baby turnip €26.95 ^(4, 8, 9, 13)

Irish pan-roasted turbot, clams, bisque, fennel €34.95 ^(4, 5, 8, 9, 13)

Roast East Cork chicken supreme, chicken jus, roast asparagus & tenderstem broccoli, pearl barley €24.95 ^(1E, 4, 13)

Skeaghanore duck breast, red wine jus, rösti, caramelised shallots, squash purée €31.95 ^(4, 9, 13)

Braised Irish beef short rib, gremolata, toasted hazelnuts €29.95 ^(3B, 9, 13)

Spaghetti aglio e olio, artichokes, basil, chilli, cavolo nero €21.95 ^(1A, 13)

Roast aubergine, almond milk & white bean purée, tamarind sauce, roast shallots, tenderstem broccoli €21.95 ^(3A, 13)

FROM THE GRILL

Irish 10oz striploin steak, girolles, caramelised shallots
Accompanied by your choice of sauce: Béarnaise, black peppercorn or red wine jus €35.95 ^(4, 7, 9, 13)

Irish 8oz fillet steak, girolles, caramelised shallots
Accompanied by your choice of sauce: Béarnaise, black peppercorn or red wine jus €39.95 ^(4, 7, 9, 13)

Roast honey & garlic 12oz pork tomahawk, apple purée, cucumber & chilli salad €27.95 ⁽¹³⁾

SIDES

Pomme purée ⁽⁴⁾ | Bitter leaf salad, yuzu dressing ⁽¹³⁾ | Roast baby vegetables ⁽⁴⁾
Nori seaweed & crushed baby potatoes ⁽⁴⁾ | Home-cut chips €5.50 each

ALLERGENS

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)

2 Peanuts

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)

4 Milk

5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp)

6 Mollusc

7 Eggs

8 Fish

9 Celery

10 Soya

11 Sesame Seeds

12 Mustard

13 Sulphur Dioxide and Sulphites

14 Lupin

