



FOOD MENU

By Executive Head Chef Martin Lovell

► TO SHARE ◄

FROM THE BAY 24

Carlingford Oysters (6un.)
Mignonette Dressing or Vietnamese Dressing
(5c,6,8,11)

TIDE & TABLE 27

Smoked Salmon, King Prawn Cocktail, Castletownbere Crab,
Pickled Red Onion, Radish, Orange, Fennel, Murphy's Brown Bread
(1a,3h,4,5a,5d,6,8,13)

IRISH FARMSTEAD FEAST 29

Selection of Irish Cheeses (Durrus & Gubbeen),
Cold Cuts (Gubbeen Chorizo & Salami), Red Onion Jam, Truffle Honey,
Grapes, Parmesan Lavosh Crackers
(1a,3a,4,13)

CHIPS & DIPS 19

Blanco Niño Chips, Beetroot & Orange Hummus, Coriander Tzatziki,
Minted Spinach Jalapeño Dip
(4)

► SOMETHING SWEET ◄

STRAWBERRY BLOSSOM 14

Vanilla Ice Cream, Wexford Strawberries,
Shortbread, Chantilly Cream
(1a,4,7)