

### *Three Course Menu*

#### *Bites*

Gordal Olives Marinated in Orange, Rosemary and Chilli €5  
Smoked Almonds €6 1A, 2,3 (Almond)

#### *Starters*

Spiced Sweet Potato Soup, Chorizo, Spring Onion, Yoghurt, Coriander €14 1A, 4, 13  
Chicken Liver and Foie Gras Parfait, Brioche Toast, Poached Pear, Pickled Walnut €16.50  
1A, 3 (walnut) 4, 7, 12,13,14  
Torched Cured Mackerel, Smoked Yoghurt, Blood Orange, Pickled Fennel, Gordal Olive €15 4, 8, 13  
Glazed Beef Short Rib, Parmesan Agnolotti €16 1A, 4, 7, 9, 13

#### *Mains*

Chargrilled Lamb Saddle, Smoked Aubergine, Potato Terrine, Yoghurt, Chimichurri €37 4, 9, 11, 13  
Fillet of Grass Fed Beef, Roast Carrot, Beef Cheek Onion, Beef Fat Crumb, Tarragon €42 1A, 4, 7, 8, 9, 12, 13  
Soy Glazed Salmon, Scallop, Apple Horseradish cream, Golden Beetroot, Compressed Kohlrabi, Dill €37 1A, 4, 6,  
8, 10, 13  
Risotto Of Wild King Oyster, Parmesan Foam €28 1A, 4, 7, 13

#### *Sides*

Charred Tenderstem Broccoli, Ceasar Dressing, Smoked Gubeen €6.75 4, 7, 8, 12, 13  
Roasted Cauliflower, Miso Butter, Hazelnut €6 3 (Hazelnut), 4, 10, 13  
Chips €6 1A

#### *Desserts*

Sticky Toffee Pudding, Crème Fraiche Ice Cream €13 1A, 4, 7  
White Chocolate and Yogurt Mousse, Stem Ginger, Rhubarb Sorbet €13 1A, 4, 7, 13  
Caramel Custard Tart, Vanilla Ice Cream €13 1A, 4, 7, 13  
Selection of Cheese, Spiced Pear Chutney, Crackers €13 1A, 4, 7, 13, 14

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Some of our dishes contain the allergens listed below:

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts(Almonds, Pistachio, Walnut, Hazelnut, Chestnut) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites

Origin of Beef: Irish

Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more. All gratuities and service charge are given directly to our staff.