

## STARTERS

<b>TOMATO SALAD</b> <i>Basil and crispy capers</i> (8,13)	12	<b>BURNED LEEK</b> <i>Pancetta, egg yolk, pickled shallots, crispy potato</i> (4,7,12,13)	12	<b>SHORT RIB CROQUETTE</b> <i>Chives and garlic mayo</i> (1A, 4,7,12,13)	13
<b>BAKED CRAB</b> <i>Coconut milk, palm oil and chilli crust</i> (1A,3,4,5A,13)	16	<b>SCALLOP CEVICHE</b> <i>Radish, wild garlic, dashi and coriander</i> (6,8,10,13,11)	16	<b>BEEF TARTARE</b> <i>Cured yolk, mushroom puree, onion, crispy jerusalem artichokes</i> (4,7,12,13)	16
<b>PRAWN AND QUAIL SCOTCH EGG</b> <i>Langoustine emulsion, trout roe and chives</i> (1A,4,5,7,12,13)	14	<b>PORK RIBS</b> <i>Sticky glazed, beet, fennel and apple slaw</i> (4,12,13)	14	<b>3 FRESH OYSTERS</b> <i>Fermented jalapeno sauce</i> (6)	11

## STEAKS

*Stockman selected Irish Beef, dry aged for 21 days in our own Dry Aging room. All the steaks are cooked over our Grillmaster Wood Burning Grill, which gives the meat a light smoked finish. All served with Beef Jus.* (13)

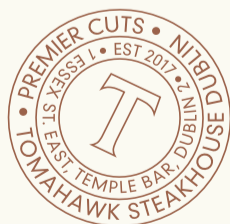
<b>140Z/395G DELMONICO</b>	48
<b>180Z/510G T-BONE</b>	52
<b>80Z/226G FILLET</b>	40
<b>120Z/340G CENTRE CUT FILLET</b>	55
<b>140Z/395G STRIPLOIN</b>	45
<b>340Z/960G TOMAHAWK FOR 2</b> <i>With side of onion strings and blue cheese dip</i> (1A,4,7,13)	98

## STEAK TOPPERS

<b>CREAMY GARLIC PRAWNS</b> (4,5)	10
<b>2 EGGS</b>	4

## SAUCES & BUTTERS

<b>BEARNAISE SAUCE</b> (4,7,13)	3
<b>JAMESON PEPPERCORN SAUCE</b> (4,13)	3
<b>ROASTED GARLIC &amp; THYME BUTTER</b> (4)	3



## MAINS

<b>PEA AND BROAD BEAN GNOCCHI</b> <i>Pesto and parmesan cheese</i> (1A,3,4,10,12)	22
<b>DRY AGE DUCK</b> <i>Celeriac, orange, confit samosa, hoisin jus</i> (1A,4,9,10,11,13)	33
<b>GRILL BONE IN TURBOT</b> <i>Seaweed hollandaise</i> (4,7,8)	52
<b>120Z FLANK STEAK</b> <i>Fries and gremolata</i>	26

## SIDES

<b>CHARRED BROCCOLI</b> (13) <i>Sunchoke vinaigrette</i>	7.5
<b>HOUSE SALAD</b> (12,13) <i>Tomato, orange, seeds</i>	5.5
<b>ONION STACK</b> (1A,4,7,13) <i>Blue cheese dressing</i>	5.5
<b>SWEETCORN</b> (4) <i>Nduja garlic butter</i>	6.5
<b>MUSHROOM AND ASPARAGUS</b> (4) <i>Brown butter</i>	7.5

## HOUSE POTATOES

<b>SPICED SWEET POTATO WEDGES</b>	7
<b>CHAMP MASH</b> (4)	6.5
<b>HANDCUT FRIES</b>	5.5
<b>PAN FRIED MASH, BACON AND BEER ONION</b> (1A,4,13)	7.5
<b>BRAVAS, TOMATO AND PEPPER SAUCE, AIOLI</b> (4,7,12)	7.5

PLEASE NOTE THAT A 12.5% SERVICE CHARGE APPLIES TO TABLES OF 6 OR MORE.

**TOMAHAWK**  
**STEAKHOUSE**