

Three Course Menu

Bites

Gordal Olives Marinated in Orange, Rosemary and Chilli €5

Smoked Almonds €6 1A, 2,3 (Almond)

Starters

Torched Cured Mackerel, Smoked Yoghurt, Blood Orange, Pickled Fennel, Gordal Olive 4, 8, 13
Goat's Cheese, Jerusalem Artichoke, Roscoff Onion, Pear, Pickled Walnut 3(Walnut/Hazelnut) 4, 10, 12, 13
Glazed Beef Short Rib, Parmesan Agnolotti 1A, 4, 7, 9, 13
Spiced Sweet Potato Soup, Chorizo, Spring Onion, Yoghurt, Coriander 1A, 4, 13

Mains

Lamb Shoulder, Smoked Aubergine, Potato Terrine, Labneh, Chimichurri 4, 9, 11, 13
John Stone Striploin, Roasted Carrot, Tarragon Mayo, Beef Fat Crumb, Chips 4, 7, 8, 9, 13 (€4 supplement)
Roasted Sea Bass, Apple Horseradish cream, Golden Beetroot, Compressed Kohlrabi, Dill 1A, 4, 8, 10, 13
Risotto Of Wild Mushrooms, Hen of the Woods, Parmesan Foam 4, 7, 13

Sides

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

Desserts

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

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.