



A la Carte Menu



-STARTERS-

Seafood Chowder

with cod, salmon, mussels, halibut, & freshly baked Guinness brown bread (1a,4,7,9,12,14, GFA) | €12.95

Spiced Dahl Lentil

with Vegan Riata sauce and grilled Naan bread (1a,9, GFA) | €12

Smoked Brisket Croquette

with burnt onion puree and tomato compote (1a,3,7,9,12) | €12.50

Potato Gnocchi

with goats cheese, mushroom and burnt sage butter (1a,3,7) | €11

Burrata Cheese

with heirloom tomatoes and grilled peach (7, 8, 12) | €12

Gambas Prawns and Chorizo

with roasted red bell pepper & sourdough toast (1a,7,12, GFA) | €14

Charcuterie Board

served with toasted sourdough, pesto, fig chutney, melted cheese fondue, red pepper hummus, and crackers
serves two - (1a,3,7,8,11,12, GFA) | €22

Buffalo Wings Small/Large

with celery and home-made blue cheese dip (7,9,12) | €13 / €19

Duck Salad

with fresh organic leaves, roasted squash, hazelnut, pomegranate pickled kohlrabi, sheep milk dressing (8,10,7,12) | €11

-GRILL-

Our Meat is supplied by McLoughlin Butchers with Dry Aged Cuts aged from 32 to 50 days.

All of our steaks are served with tomato and caramelised Roscoff onion, hand-cut chips and peppercorn sauce.

8oz Fillet of Beef (7,12) | €39

8oz Fillet Surf and Turf (2,7,12) | €43

Striploin on the Bone 240z - serves two (7,12) | €78

Rib Eye 100z (7,12) | €36

-MAINS-

Smoked BBQ Brisket

with bone marrow mash, honey glaze root vegetable, Cavolo Nero, red wine, parsnip puree (7,9,12) | €24

Roasted Supreme of Chicken

with creamed leek, smoked bacon lardons, confit potato, chicken jus (7,9,12) | €24

Wild Mushroom Risotto

with charred tenderstem broccoli, truffle & parmesan crisp (7) | €19

Pea and Shallot Tortellini

with sundried tomato pesto, pinenuts, wilted spinach, vegan feta, basil oil (1a,8d,9) | €19

Catch of the Day

Please ask your server for today's catch

Monkfish Tacos

with smashed avocado, pico de gallo, sour cream, chilli, coriander, lime, served with fries (1a,4,7,12, GFA) | €24

Battered Hake

with hand-cut chips, crushed peas and tartar sauce (1a,3,4,7) | €22

70z Wagyu Beef Burger

with smoked bacon and tomato relish, jack cheese, onion ring, baby gem, & fries (1a,3,7,10,12, GFA) | €22

Louisiana Buttermilk Chicken Burger

with home-made coleslaw, sriracha mayo, pickles, & fries (1a,3,7,12) | €19

-SIDES-

Onion Rings (1a,7) | €5.50

Bone Marrow Mash Potato (7) | €6

Home-made chips with peppercorn & parmesan (7) | €6.50

Home-made chips with truffle mayo & parmesan (3,7) | €6.50

Organic Leaves, pickled kohlrabi, sheep milk dressing, pomegranate (10,12) | €6

Miso Glazed parsnips and hazelnut (6,7,8) | €5.50

Tender stem broccoli with almond & paprika oil (8a) | €6

Allergens: (1a) Wheat, (1b) Rye, (1c) Barley, (1d) Oats, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds (8b) Walnuts, (8c) Brazil Nuts, (8d) Macadamia, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs. GFA - Gluten Free Adaptable

Discretionary 10% service charge applies to all groups of four guests or more. All service charge and tips go directly to the team.