



A la Carte Menu



-STARTERS-

Seafood Chowder

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

Poached Pear Salad

with blue cheese mousse, crumbled walnut, rocket leaves and cider vinaigrette (3,7,8,12) | €12.00

Ham Hock Croquette

Ham hock, gruyere cheese croquette, pickled kohlrabi with a mustard mayo dip (1a,7,9,10,12) €12.50

Salt Baked Celeriac

Roast chestnut butter, girolle mushroom, celeriac and white truffle puree and crispy sage (8) €12.00

Gambas Prawns

with chilli, garlic and coriander; served on charred sourdough (1a,2,7,12) | €14.00

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) | €22.00

Buffalo Wings

with celery and home-made blue cheese dip (7,9,12) | €13.00

Burrata Cheese

with heirloom tomatoes and grilled peach (7, 8, 12) | €12.00

-GRILL-

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

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

8oz Fillet of Beef (7,12) | €43.00

8oz Fillet Surf and Turf (2,7,12) | €47.00

Striploin on the Bone 240z - serves two (7,12) | €78.00

Striploin 100z (7,12) | €37.00

-MAINS-

Slow Braised BBQ Short Rib

bone marrow mash, honey glaze root vegetable, Cavolo Nero, red wine, parsnip puree (7,12) | €24.00

7oz Wagyu Beef Burger

with smoked bacon and tomato relish, jack cheese, French fried onion, baby gem, served with fries (1a,3,7,10,12) | €22.00

Roasted Supreme of Chicken

with confit leg bonbon, spring vegetables, potato galette and chicken jus (1a,3,7,9,12) | €25.00

Miso Glazed Roast Parsnip

pickled pear, king oyster mushroom, hazelnut crumb (8) | €17.50

Loin of Irish Venison

potato and beetroot gratin, Boudin Noir, redcurrant, venison jus (7,12) | €33.00

Pork Ragù

with fresh tagliatelle and parmigiano (1a,3,7,9,12) | €19.50

Battered Hake

with hand-cut chips, crushed peas and tartar sauce (1a,3,4,7) | €22.00

Pan Fried Seabass

Champagne crushed potatoes with tomato olives and fresh herbs salsa Verdi (4, 7, 12) €26.00

-SIDES-

Crispy Onions | €5.50

Bone Marrow Mash Potato (7) | €6

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

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

French Fries | €5

Winter Vegetable (7) | €5.50

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

Allergens: 1. Cereals containing gluten a) Wheat b) Barley c) Oats d) Rye | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide | 13. Lupin | 14. Molluscs

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