

Snacks

GREEN OLIVES 4

SMOKED ALMONDS 3

TEMPURA OYSTER 3

oyster mayo, pickled cucumber

NAKED OYSTER 3

shallot dressing

GUINNESS BREAD 5

with butter trio
(seaweed, truffle
& cultured)

**FOCACCIA & SMOKED
AUBERGINE DIP 5**

IBERICO JAMON 10.50

acorn fed spanish ham

**TEMPURA COURGETTE
FLOWER 6**

meadowfield goats cheese, honey

PADRON PEPPERS 4

roasted, maldron sea salt

CHARRED TUNA 6

watermelon, tomato

Smalls

SCALLOPS

'ON THE COAL' 10

seaweed butter, fennel

BEEF TARTARE 11

truffle, oyster mayo,
breadcrumbs

ASPARAGUS &

EGG YOLK 9

charcoal mayo, 63° egg yolk

GAMBAS SKEWERS 9

flame grilled, japanese dressing,
coriander cress

BURRATA 10

cherry tomato, anchovy crumb,
focaccia

Pasta

BEEF RAGU PAPPARDELLE

11 | 15

slow cooked featherblade, parmesan

SEAFOOD LINGUINE

17

gambas, mussels & squid ink pasta

RICOTTA & WILD GARLIC RAVIOLI

11 | 15

yellow & green courgette sauce

Large

10oz RIB EYE 29

10oz STRIPLOIN 28

CÔTE DE BOUEF 65

[serves two]

SLOW COOKED PORK BELLY 18

bbq pineapple, pickled red cabbage,
pork scratching

COD 20

warm tartare sauce, crushed peas,
triple cooked chips

ROAST CAULIFLOWER

& CHICKPEA 15

coconut yoghurt, curry,
giant cous cous

Steaks are charcoal grilled & served with choice of potato, chips or salad & choice of pepper sauce, bearnaise or red wine jus

triple cooked chips 4 creamed mash potato 4 house salad 4 honey carrots 4 onion rings 4 broccoli & almond 5 focaccia 4

Dessert

WILD FENNEL PARFAIT 7

orange sorbet, orange curd

CHARRED PEACHES 7

woodruff sorbet, raspberries,
meringue, raspberry powder

DARK CHOCOLATE POT 7

with cherry blossom sorbet,
pistachios, white chocolate powder

*Allergen menu available on request

Our Suppliers: Higgins Meat | Irish Caught Fish; Kish | Wicklow Farmhouse Cheese | Sheridans Cheesemongers | Achill Seaweed | Butlers Organic Eggs | Bullford Farm | Doyles Vegetables | Kilcoole Honey | Foraged Locally

Cowfish