



Starters

Bread and butter €2.50

Oysters : Shallot vinaigrette / Crisp Apple, beurre blanc / consommé gel €4 each

Sake cured salmon, pickled cucumber, horseradish & lime crème fraiche, Guinness bread €12

Gazpacho, red pepper, sourdough croutons (Vegan) €10

Irish Crab, dressed celery, wasabi buttermilk €14

Oven baked Scallops, potato puree, smoked lardons, garden peas €15.50

Smoked fish croquettes, pea & coriander velouté, sauce gribiche €12

Crispy confit Duck, house brioche, herb salad €14

Goat Cheese Mousse, roasted baby beetroot, sunflower seeds €12

Mains

Mussels mariniere, French fries, grilled sourdough €19.50

Miso braised Cauliflower, freekeh, pickled raisins and roasted cauliflower hummus (Vegan) €21

Fillet of Cod, sweet potato, tandoori mussel bisque, asparagus, mangetout, walnuts €26

Corn fed Chicken supreme, truffle and wild mushroom duxelles, ratte potatoes, jus €26.00

Wild Halibut, house gnocchi, confit leeks, ash beurre blanc €38

Chargrilled Monkfish, masala flavoured lentils, courgette, grill carrots €32

Andarl farm Pork belly, silver skin onions, peas, carrot puree, baby beetroot and pork jus €26

16oz Irish Angus T-Bone, boulangère potatoes, parmesan salad, pepper & bearnaise sauce €42

Dessert

Valrhona dark chocolate tart, vanilla crème fraiche & whiskey caramel sauce €10

Classic crème brulee €10

Spiced roast Pineapple, Passionfruit gel, dried Pineapple, coconut sorbet (Vegan) €10

Basque cheesecake, plum and Madagascan vanilla compote €10

Cheese board, homemade herb & sesame seed crackers, pear chutney €14

Sides

Truffle parmesan mashed potatoes €9.50

Mashed potato €5.50

Glazed carrots, harissa dressing
Cloud sheep's yogurt €6.50

House French fries with seasoning €5.50

Roasted ' Musquee de Provence' pumpkin fresh
Ricotta, truffle pumpkin seed €6.50