

C A V I S T O N S

START

MARINATED CRAB CLAWS. GARLIC. LEMON. SOURDOUGH	16
WILD PRAWNS. RAVIOLO. DILLISK BUTTER	18
ROAST SCALLOP. TOMATO + APPLE. CORAL BISQUE	18
ORGANIC BEETROOT. MOZZARELLA. BALSAMIC. BASIL	13
ROAST + CREAMED CELERIAC. MADEIRA SHALLOT. MUSHROOM	11 19

MARKET FISH

MONKFISH. MUSSELS. TOMATO BISQUE	28
HALIBUT. PUMPKIN. BROWN BUTTER	33
ORGANIC SALMON. BRAISED LEEK. KALE. CHAMPAGNE	28
PLAICE. LENTILS. CHARD. BACON	26

BEEF

EIGHT OZ FILLET. POTATO FONDANT. BONE MARROW JUS	38
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CHOICE OF SIDE

POTATO PURÉE	
SAUTÉED AUTUMNAL VEGETABLES	
MIXED LEAVES + SHAVED VEGETABLES	
ADDITIONAL SIDE DISH	5.5

FINISH

CHOCOLATE + CARAMEL TART. VANILLA ICE CREAM	8.5
PISTACHIO FINANCIER. STRAWBERRY CONSOMEÉ. MASCARPONE	9
IRISH CHEESE PLATE. CONDIMENTS	13

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS | ALLERGEN MENU AVAILABLE UPON REQUEST

ALL OUR BEEF IS OF IRISH ORIGIN | 12.5% DISCRETIONARY SERVICE CHARGE APPLIES TO GROUPS 5+