

TO SHARE

NATURAL KELLYS OYSTERS. ½ DOZEN | DOZEN 10 | 18

DRESSED KELLYS OYSTERS. ½ DOZEN | DOZEN 15 | 21

SMOKED ALMONDS + MARINATED OLIVES 8.5

CORK SALAMI. BALLYLISK CHEESE. PICKLED + ROAST VEG 14

BAKERS BASKET. GLENILEN BUTTER 4.5

TO START

HOUSE CHOWDER. SHELLFISH. MIXED FISH. SMOKED SAFFRON POTATO 12

CAVISTONS SMOKED SALMON. CRISPY TROUT PÂTÉ. ROE. CRÈME FRAICHE 14.5

ROAST SCALLOPS. POTATO. MUSTARD 17

CONFIT PRAWNS. GINGER + CHILLI. SOURDOUGH 15

CLARE CRAB CLAWS. LEMON + GARLIC BUTTER. BROWN BREAD 18

ORGANIC GALWAY BEETS. CONFIT TOMATO. MACROOM MOZZARELLA 13

TO FOLLOW

EACH MAIN COURSE INCLUDES ONE ACCOMPANYING SIDE DISH OF YOUR CHOICE

POACHED FISH. ROAST FISH SAUCE. PICKLED ONION. CRISPY OYSTER 30

GRILLED FISH. LENTILS. CHORIZO. ORGANIC SAVOY CABBAGE 28

PAN FRIED FISH. SMOKED CREAM. CLAMS. CHIVE. TOMATO 32

ORGANIC IRISH SALMON. TROUT ROE. NOILY PRAT. BRAISED + CRISPY LEEK 27

SHELLFISH LINGUINI. CLAMS. MUSSELS. PRAWNS. CRAB CLAWS 25

SURF + TURF. 8OZ AGED ANGUS SIRLOIN. CREVETTES. BEARNAISE 38

WICKLOW BÁN RAVIOLO. DILLISK. CAULIFLOWER. MUSHROOM 25

ON THE SIDE

MIXED ORGANIC LEAVES + SHAVED ROOT VEG

CABBAGE CAESAR. ANCHOVIES. PARMESAN

SAUTÉED SEASONAL ORGANIC VEG

BUTTERED BABY POTATOES. CURLY KALE

CRISPY ORGANIC POTATOES. HERB EMULSION

ADDITIONAL SIDES 5.5

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS | ALLERGENS MENU AVAILABLE UPON REQUEST
ALL OUR BEEF IS OF IRISH ORIGIN | 12.5% DISCRETIONARY SERVICE CHARGE APPLIED TO GROUPS 5+