

TO SHARE

- NATURAL KELLYS OYSTER **3 EACH**
- SMOKED ALMONDS + MARINATED OLIVES **8.5**
- HOUSE RICOTTA + FOCACCIA. OLIVE OIL **12**

TO START

- ROAST SCALLOPS. PEPPERADE. PROSCIUTTO. FENNEL VELOUTÉ **17**
- CAVISTONS HOUSE SMOKED ORGANIC SALMON. CELERIAC REMOULADE. CHARRRED FOCACCIA **14**
- PORK BELLY. BLACK PUDDING. PICKLED APPLE. CHERRY TOMATO **13.5**
- WILD ATLANTIC PRAWNS. GINGER + CHILLI. SOURDOUGH **15**
- TUNA TARTARE. SAUCE VIERGE. KALAMATA OLIVE. LINSEED CRACKER **13**
- HEGARTYS CHEDDAR CUSTARD. PICKLED SHIMEJI. GORDAL OLIVE. SESAME SEED CRACKER **13**

TO FOLLOW

- WILD IRISH TURBOT. MUSSEL BEURRE BLANC. WHITE ASPARAGUS. POMME ANNA **38**
- WILD IRISH BRILL. RED PEPPER VELOUTÉ. CHORIZO ARANCINI. CHARRED TENDERSTEM **27**
- WILD IRISH PLAICE. BORLOTTI. LARDONS. ROASTED CAULIFLOWER. VERMOUTH RAISINS. PEA VELOUTE **27**
- SHELLFISH TAGLIATELLE. MUSSELS. PRAWNS. CRAB CLAWS. SAMPHIRE **24**
- 10 OZ AGED ANGUS STRIPLOIN. BRAISED ONION. CARROT. GREEN PEPPERCORN WITH BABY
POTATOES **35** | ADD PRAWNS **7**

ON THE SIDE

- CHARRED TENDER STEM. WATER CRESS. ALMOND, CAESAR **6**
- CONFIT BABY POTATOES. MIXED HERBS **6**
- PICKLED VEGETABLE. LEAVES. MUSTARD VINAIGRETTE **6**

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS. ALLERGENS MENU AVAILABLE UPON REQUEST.
PLEASE BE ADVISED THAT FISH + SHELLFISH ARE OPENLY HANDLED IN OUR KITCHEN.
ALL OF OUR BEEF IS OF IRISH ORIGIN. ALL OF OUR BREAD IS BAKED IN THE CAVISTONS BAKERY.
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO GROUPS OF 5 OR MORE.
ALL GRATUITIES GO DIRECTLY TO STAFF.