

TO SHARE

KELLYS OF GALWAY ROCK OYSTER **3 EACH**

GALWAY NATIVE OYSTER **4 EACH**

FOCACCIA. HOUSE RICOTTA. OLIVE OIL **12.5**

SMOKED ALMONDS + MARINATED OLIVES **9**

TO START

PAN SEARED KILKEEL SCALLOPS. PUMPKIN PUREE. BARLEY. PICKLED WALNUT **18**

CAVISTONS SMOKED ORGANIC SALMON. CELERIAC REMOULADE. CHARRED FOCACCIA **14.5**

PRESSED SHOULDER OF WICKLOW VENISON. BLACKBERRY KETCHUP. PISTACHIO. PICKLED SHEMEJI **13.5**

WILD ATLANTIC PRAWNS. GINGER + CHILLI. CAVISTONS SOURDOUGH **15**

TUNA TARTARE. SAUCE VIERGE. KALAMATA OLIVE. LINSEED CRACKER **13.5**

CASHEL BLUE CHEESE. ORGANIC WICKLOW LEAVES. CANDIED PECAN. POACHED PEAR. STRAWBERRY VINAIGRETTE **13.5**

TO FOLLOW

FILLET OF WILD IRISH HALIBUT. AUBERGENE CAPONATA. POMME ANNA. BROWN BUTTER HOLLANDAISE **34.5**

WILD IRISH MONKFISH. SMOKED BACON CREAM. PARMESAN + LEEK CROQUETTE. CHARRED BROCCOLI **31**

FILLET OF WILD PLAICE. SPINACH. WILD MUSHROOM. CONFIT POTATO. CELERIAC PUREE. BLACK PUDDING CRUMB **26**

SHELLFISH TAGLIATELLE. MUSSELS. PRAWNS. CRAB CLAWS. CLAMS. SAMPHIRE **24.5**

8 OZ DRY AGED KILDARE RIB-EYE STEAK. BRAISED ONION. CARROT. GREEN PEPPERCORN SAUCE.

BABY POTATOES **35** | ADD PRAWNS **7**

POTATO + CHIVE GNOCCHI. WILD MUSHROOM. CARROT. VERMOUTH RAISIN. AGED PARMESAN **22.5**

ON THE SIDE

CHARRED TENDER STEM BROCCOLI. ALMOND. CAESAR **6.5**

CAULIFLOWER + CASHEL CHEDDAR GRATIN. SOURDOUGH CRUMB **6.5**

CONFIT BABY POTATOES. MIXED HERBS **6.5**

SEASONAL LEAVES. PICKLED VEGETABLE. MUSTARD VINAIGRETTE **6.5**

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS. ALLERGENS MENU AVAILABLE UPON REQUEST.

PLEASE BE ADVISED THAT FISH + SHELLFISH ARE OPENLY HANDLED IN OUR KITCHEN.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO GROUPS OF 5 OR MORE.

ALL GRATUITIES GO DIRECTLY TO STAFF.