

TO SHARE

KELLYS OF GALWAY ROCK OYSTER **3 EACH**
KELLYS OF GALWAY NATIVE OYSTER **4 EACH**
FOCACCIA. OLIVE OIL. HOUSE RICOTTA **12.50**
SMOKED ALMONDS + MARINATED OLIVES **9**

TO START

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

WILD KILMORE QUAY HAKE KIEV. PEARL COUS COUS. DILISK. FENNEL + OLIVE SALAD **26**
WILD IRISH MONFISH. 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. SAMPHIRE **24.5**
SEARED BREAST OF FREE RANGE IRISH CHICKEN. SAVOY CABBAGE. SCALLION SALSA. PRESSED POTATO. WHITE WINE +
TARRAGON VELOUTE **24.95**
POTATO + CHIVE GNOCCHI. WILD MUSHROOM. CARROT. VERMOUTH RAISIN. AGED PARMESAN **22.5**

ON THE SIDE

CHARRED TENDER STEM. WATER CRESS. ALMOND. CAESAR **6.5**
CAULIFLOWER + CASHEL CHEDDAR GRATIIN. SOURDOUGH
CRUMB **6.5**
CONFIT BABY POTATOES. MIXED HERBS **6.5**
PICKLED VEGETABLES. LEAVES. 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.
12.5% DISCRETIONARY SERVICE CHARGE APPLIED TO GROUPS 5 OR MORE.
ALL GRATUITIES GO DIRECTLY TO STAFF.*