

TO SHARE

KELLYS OF GALWAY ROCK OYSTER **3 EACH**

KELLYS OF GALWAY NATIVE OYSTER **4 EACH**

SMOKED ALMONDS + MARINATED OLIVES **9**

CAVISTONS CHARCUTERIE BOARD

SELECTION OF THREE CAVISTONS CHEESES. FENNEL SALAMI. BRESAOLA. MILANO SALAMI. ACCOMPANIMENTS **25**
(SERVES 2)

TO START

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

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

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

DRESSED CLARE CRAB MEAT. AVOCADO PURÉE. ESPELETTE PEPPER. CAVISTONS CHARGILLED SOURDOUGH. **16**

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

CAVISTONS SMOKED ORGANIC SALMON. WATERCRESS PESTO. SALMON MOUSSE. GRANNY SMITH APPLE.

CAVISTONS BROWN BREAD **14.5**

TO FOLLOW

WILD KILMORE QUAY HAKE KYIV. PEARL COUS COUS. DILISK. FENNEL + OLIVE SALAD **26**

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

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

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

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

SEARED BREAST OF FREE RANGE IRISH CHICKEN. SAVOY CABBAGE. SCALLION SALSA. PRESSED POTATO.

WHITE WINE + TARRAGON VELOUTÉ **25**

ON THE SIDE

CONFIT BABY POTATO. **5.5**

CHARRED TENDER STEM. WATER CRESS. ALMOND. CAESAR **6.5**

CAULIFLOWER + CASHEL CHEDDAR GRATIN. SOURDOUGH CRUMB **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.

12.5% DISCRETIONARY SERVICE CHARGE APPLIED TO GROUPS 5 OR MORE.

ALL GRATUITIES GO DIRECTLY TO STAFF.