

TO SHARE

SMOKED ALMONDS & MARINATED OLIVES **9**

KELLYS OF GALWAY ROCK OYSTER **3** | NATIVE OYSTER **4**

CAVISTONS CHARCUTERIE BOARD - ASSORTMENT OF CAVISTONS CHEESES, FENNEL SALAMI, BRESAOLA, MILANO SALAMI, SEASONAL ACCOMPANIMENTS **25** (SERVES 2)

TO START

PAN SEARED KILKEEL SCALLOPS, FRESH PEAS & SAMPHIRE, PROSCIUTTO, RED PEPPER PURÉE **18**

BRAISED PORK BELLY, BLACK PUDDING, CELERIAC, PICKLED PEAR PURÉE **13.5**

WILD ATLANTIC PRAWNS, GINGER & CHILLI, CAVISTONS CHARGRILLED SOURDOUGH **15**

GRILLED MACKEREL FILLET, HORSERADISH DRESSED POTATO SALAD, CORRIANDER EMULSION, DRESSED LEAVES **13.5**

WHIPPED GOATS CHEESE MOUSSE, HEIRLOOM CARROT, RHUBARB, PECAN PRALINE, SOURDOUGH CROSTINI **13.5**

CURED ORGANIC SALMON RILLETTE, FENNEL & OLIVE SALAD, WALNUT PURÉE, SALSA VERDE, CHARRED FOCACCIA **14.5**

TO FOLLOW

WILD HAKE FILLET, POTATO MOUSSELINE, NEW SEASON ASPARAGUS, SMOKED HADDOCK CROQUETTE **26**

FILLET OF WILD BRILL, SAUTÉED SHIITAKE MUSHROOM, SPINACH, COCOA BEAN, LEEK, WHITE WINE VELOUTÉ **26**

CHARRED SWORDFISH LOIN, DUBLIN BAY PRAWN BISQUE, AUBERGINE RATATOUILLE, BARBEQUE BABY GEM LETTUCE **28**

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

POTATO & CHIVE GNOCCHI, WILD MUSHROOM, CARROT, VERMOUTH RAISIN, AGED PARMESAN **22.5**

SEARED SUPREME OF IRISH CHICKEN, SMOKED PANCETTA JUS, CASHEL BLUE CHEESE CROQUETTE, BRAISED CABBAGE **25**

ON THE SIDE

HAND-CUT MARIS PIPER FRIES, ROSEMARY SEA SALT **5.5**

NEW SEASON BUTTERED BABY POTATOES, GARLIC & HERB BUTTER, PARMESAN **6.5**

CHARRED TENDER STEM BROCCOLI, ALMOND CAESAR DRESSING **6.5**

CAULIFLOWER & CASHEL CHEDDAR GRATIN, SOURDOUGH CRUMB **6.5**

SEASONAL LEAVES, PICKLED VEGETABLES, 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.