

2 COURSES 35 EURO | 3 COURSES 42 EURO

AVAILABLE WEDNESDAY-SATURDAY UNTIL 6PM

TO START

GRILLED LEMON SOLE FILLET, SHAVED CARROT, KOHLRABI SALAD, KALAMATA OLIVE TAPANADE, BASIL MAYONNAISE

CONFIT DUCK LEG CROQUETTE, PLUM PUREE, PICCALILLI

TUNA TARTARE, FENNEL & RADDISH, SMOKED PAPRIKA MAYONNAISE, CHARRED FOCCACIA

BURRATA, HEIRLOOM TOMATO, SMOKED AUBERGINE PURÉE, GOLD RIVER FARM LEAVES, CHARRED CAVISTONS SOURDOUGH

TO FOLLOW

BAKED WILD HAKE FILLET, LEMON & THYME CRUMB, CHARRED CABBAGE, POTATO MOUSSELINE, SMOKED BACON CREAM

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

RICOTTA STUFFED COURGETTE FLOWER, CRANBERRY PEARL COUS COUS, FENNEL & OLIVE SALAD, RED PEPPER KETCHUP

8OZ DRY AGED KILDARE RIB-EYE STEAK, MADEIRA JUS, CHARRED TENDER STEM BROCCOLI, HAND-CUT MARIS PIPER FRIES +10

ON THE SIDE

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

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

HONEY ROASTED ORGANIC CARROTS & ALMOND **6.5**

CHARGRILLED SAVOY CABBAGE, CAESAR & WATERCRESS **6.5**

SEASONAL LEAVES, PICKLED VEGETABLES, MUSTARD VINAIGRETTE **6.5**

TO FINISH

WHITE CHOCOLATE & RASPBERRY MOUSSE, ALMOND BISCUIT, CHOCOLATE CRUMB

WEXFORD STRAWBERRY & MADAGASCAN VANILLA CHEESECAKE, ORANGE INFUSED CHANTILLY CREAM

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.