

TO SHARE

SMOKED ALMONDS & MARINATED OLIVES **9**

KELLYS OF GALWAY ROCK OYSTER **3.5**

TO START

GRILLED LEMON SOLE FILLET, SHAVED CARROT, KOHLRABI SALAD, KALAMATA OLIVE TAPANADE, BASIL MAYONNAISE **15**

PAN SEARED KILKEEL SCALLOPS, WHITE ASPARAGUS & PEA RISOTTO, SALSA VERDE **18**

CONFIT DUCK LEG CROQUETTE, PLUM PUREE, PICCOLLILI **14**

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

TUNA TARTARE, FENNEL & RADDISH, SMOKED PAPRIKA MAYONNAISE, CHARRED FOCCACIA **14.5**

BURRATA, HEIRLOOM TOMATO, SMOKED AUBERGINE PURÉE, GOLD RIVER FARM LEAVES, CHARRED CAVISTONS SOURDOUGH **13.5**

TO FOLLOW

BAKED WILD HAKE FILLET, LEMON & THYME CRUMB, CHARRED CABBAGE, POTATO MOUSSELINE, SMOKED BACON CREAM **26**

BARBECUE WHOLE MACKEREL, CONFIT POTATO, SALSA VERDE, FENNEL & GORDAL OLIVE SALAD **26**

WILD IRISH MONKFISH, CAULIFLOWER PURÉE, AUBERGINE RATATOUILLE, SAUTÉED SHIITAKE MUSHROOM & SPINACH **31**

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

ROAST STRIPLOIN OF AGED BEEF, RED WINE JUS, ROAST VEGETABLES, MASHED POTATO & YORKSHIRE PUDDING **25**

RICOTTA STUFFED COURGETTE FLOWER, CRANBERRY PEARL COUS COUS, FENNEL & OLIVE SALAD, RED PEPPER KETCHUP **22**

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**

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.