

2 COURSES 35 EURO | 3 COURSES 42 EURO

AVAILABLE WEDNESDAY-SATURDAY UNTIL 6PM

TO START

WILD ATLANTIC PRAWNS, GINGER & CHILLI, CAVISTONS CHARGRILLED SOURDOUGH

SESAME SEARED TUNA LOIN, AVOCADO PURÉE, RAINBOW CARROT & FENNEL SALAD, SOYA DRESSING

FETA CHEESE MOUSSE TARTLET, SHALLOT JAM, HEIRLOOM TOMATO, BABY BEETROOT, STRAWBERRY REDUCTION

BRAISED SHOULDER OF WICKLOW VENISON, CELERIAC REMOULADE, BLACKBERRY PURÉE

TO FOLLOW

PAN-SEARED WILD HAKE FILLET, PARSLEY SAUCE, TENDER STEM BROCCOLI, POMME ANNA

FILLET OF WILD IRISH BRILL, CHORIZO & PARMESAN CROQUETTE, RATATOUILLE, CELERIAC PUREE

MISO GLAZED AUBERGINE, SALTED KOHLRABI, COCO BEAN QUESO, PEARL COUS COUS, 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**

ROAST BUTTERNUT SQUASH, SPICED CASHEW NUT, LIME CREME FRAICHE **6.5**

CAULIFLOWER & CASHEL CHEDDAR GRATIN **6.5**

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

TO FINISH

DARK CHOCOLATE & ORANGE MOUSSE, CANDIED PECANS & CHOCOLATE CRUMB

BLACKBERRY & WHITE CHOCOLATE CHEESECAKE, ORANGE INFUSED CHANTILLY CREAM, PISTACHIO BISCUIT BASE

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.