

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

RUMP OF SPRING LAMB, CRISPY SWEET BREADS, POMME ANNA, RATATOUILLE, MADEIRA JUS

MISO GLAZED AUBERGINE, SALTED KOHLRABI, COCO BEAN QUESO, PEARL COUS COUS, RED PEPPER KETCHUP

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.