

T O S H A R E

SMOKED ALMONDS & MARINATED OLIVES **9**

KELLYS OF GALWAY ROCK OYSTER **3.5**

KELLYS OF GALWAY NATIVE OYSTER **4**

T O S T A R T

WILD IRISH LANGOUSTINE BISQUE, QUEEN SCALLOP, WILD MUSSELS, CAVISTONS SODA BREAD **18**

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

SESAME SEARED TUNA LOIN, AVOCADO PURÉE, RAINBOW CARROT & FENNEL SALAD, SOYA DRESSING **14.5**

BAKED KILKEEL SCALLOP, CAFE DE PARIS BUTTER, SOURDOUGH CRUMB, ESPELETTE PEPPER **18**

BRAISED SHOULDER OF WICKLOW VENISON, CELERIAC REMOULADE, BLACKBERRY PURÉE **14.5**

FETA CHEESE MOUSSE TARTLET, SHALLOT JAM, HEIRLOOM TOMATO, BABY BEETROOT, STRAWBERRY REDUCTION **13.5**

DRESSED CLOUGHHERHEAD CRAB, TOASTED BRIOCHE, COURGETTE SALAD & PICKLED CUCUMBER **16**

T O F O L L O W

FILLET OF WILD IRISH BRILL, CHORIZO & PARMESAN CROQUETTE, RATATOUILLE, CELERIAC PUREE **28.5**

PAN-SEARED WILD HAKE FILLET, PARSLEY SAUCE, TENDER STEM BROCCOLI, POMME ANNA **26**

CHARGRILLED LEMON SOLE ON THE BONE, CHIMICHURRI, IRISH SQUID, ANY SIDE OF YOUR CHOICE **28**

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

RUMP OF SPRING LAMB, CRISPY SWEET BREADS, POMME ANNA, CHARGRILLED SAVOY CABBAGE, MADEIRA JUS **27**

MISO GLAZED AUBERGINE, SALTED KOHLRABI, COCO BEAN QUESO, PEARL COUS COUS, RED PEPPER KETCHUP **22**

O N T H E S I D E

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**

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.