

SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (1,7)	€5
Smoked Almonds (8)	€4.5
Marinated Bella Di Cerignola Olives (12) famon Croquettas (1,3,7)	€3.5 €4.5
STARTERS	
French Onion Soup, Gruyere Cheese Classic caramelised onion soup with a gratinated cheese topping (1,7,12)	€10
Beetroot, Chicory, Coffee Variations of beetroot with multiple textures and techniques, bitter red chicory leaves & vegan coffee aioli (6,12)	€13
Confit Beef Short Rib, Stuffed Onion, Truffle 24 hour slow cooked beef shortrib, slow cooked onions filled with sticky beef, ox and jus, topped with shaved truffle (12)	€18
Chicken Thigh Kiev, Lemon, Sprouting Broccoli Crispy chicken thigh, stuffed garlic butter, garnished with purple sprouting broccoli tips, lemon vinaigrette (1,3,7,12)	€15



MAINS

ooz Sirloin Chargrilled 42 day dry aged Heifer Sirloin, confit garlic, shallot puree & sautéed wild mushrooms served with green peppercorn sauce or truffle jus (4,7,10,12)	€37
Chicken Supreme Pan fried chicken supreme, buttered swiss chard, citrus chutney & chicken jus (7,12)	€25
Pan fried Cod Pan fried cod, salt baked radish, chicken skin, seaweed butter (1,4,7,12)	€29
Beef Shin Ragu, Pappardelle, Pangratatto 24 hour braised beef shin, rich tomato sauce, fresh pappardelle pasta, crisp breadcrumb & herb topping (1,3,7,12)	€27
Redefine Meat Flank Steak Chargrilled vegan flank steak, confit garlic, sautéed wild mushroom, green peppercorn plant butter (1,6,10)	€28
Pappardelle Primavera Pangrattato Asparagus & pea fresh pappardelle pasta, lemon & chili vinaigrette, crisp breadcrumb & herb topping (1,3,7,12)	€24

SIDES €6

Hand Cut Chips

Creamy Mashed Potatoes (7,12)

Confit Carrots (7)

Roast Baby Potatoes

Leeks Cooked in Whey, Burnt Chive Oil

(7)

House Garden Salad (10,12)

*All mains except the Tagliatelle will be served with a side of mashed potatoes or chips