



SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (1,7)	€5
Smoked Almonds (8)	€4.5
Marinated Olives (12)	€3.5

STARTERS

Pistachio Crumbed Goats Cheese Beetroot Gel, Baby Beets, Dressed Leaves and Grapefruit & Shallot Dressing (1, 8, 9 Pistachio13)	€12.50
Home Made Soup of the Evening Served with Guinness Bread (1,2 wheat,8,12,13)	€8.50
Garlic Piri Piri Prawns Toasted Sourdough, Garlic Oil (5,8,12,13,14)	€14.50
Twice cooked Siracha Chicken Wings Cashel Blue Mayo, Pickled Carrot(1,4 11,12,13,14)	€12.50
Duck Terrine Apple Puree, Figs, Sourdough Croutons, Kohlrabi, Sesame Tuille (1, 2 Wheat, 3,11,12,13,14)	€13.50
Pressed Potato Galette Roast Red Pepper Coulis & Hazelnuts	€11.50

** All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill **

*Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts,
(10) Peanuts, (11) Sesame, (12) Soya, (13) Sulphur Dioxide (14) Mustard*



MAINS

Pan Fried Supreme of Cornfed Chicken	€25
Spinach & Wild Irish Mushroom Ragout, Carrot Purée, Pomme Parmentier, Chicken Velouté (1,8,12,13)	
Panko Crumbed Wrights of Howth Lemon Sole	€28
Spinach Mash, Caper & Lemon Cream (1, 2 Wheat, 3,4,5,8,11,12,13,14)	
Slow Cooked Belly of Irish Pork	€26
Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Purée, Cider Jus (1,8,11,12,13,14)	
Chargrilled Prime Angus Aged Irish Steaks	
10 oz Sirloin	€38
Shallot Puree, Portobello Mushroom, Beer Battered Onion Rings, Vine Roasted Cherry Tomato, Peppercorn & Brandy Cream- Choice of Potato (1,8,11,12,13,14)	
12 oz Ribeye	€40
Shallot Puree, Portobello Mushroom, Beer Battered Onion Rings, Vine Roasted Cherry Tomato, Peppercorn & Brandy Cream- Choice of Potato (1,8,11,12,13,14)	
<i>Surf it up with Grilled Chilli Prawns (5,12,13) - €12</i>	
Slow Cooked Beef Short Rib	€27.50
Bourguignon Garnish, Smoked Bacon, Pearl Onion, Button Mushroom, Boulangère Potatoes (1,2 wheat,5,6,14)	
Panfried Fillet of Irish Salmon	€26
Chive Mash, Tender stem Broccoli, Caper Beurre Blanc (4,8,11,12,13)	
Pan Seared line caught Turbot	€36
Seaweed Crumb, Rainbow Carrots, Bok Choi & Coriander Rice Noodles, Blood Orange, Lemongrass Beurre Blanc (4,8,11,12,13)	
Pan Fried Chestnut Gnocchi	€25
Spinach, Wild Mushrooms & Pine nuts (1,2 wheat, 3, 8, 11,12,13)	
Vegan -Redefine Meat Flank Steak	€32
Chargrilled Vegan Flank Steak, Confit Garlic, Sautéed Wild Mushroom, Green Peppercorn Plant Butter (2 wheat,12,14)	

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SIDES

House Fries	€5	Mini Caesar House Salad (11,12,13)	€6
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6	Oven Baked Creamed Mash Potato (8)	€6
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6	Smoked Cheese Cauliflower Mornay (2 wheat, 8 11, 12, 13)	€6

DESSERTS

Baked Alaska (2,3,8,9,12)	€10
Vegan Chocolate Fudge Half Moon & Caramelised Nuts (2, 9,12)	€10
Crème Brûlée with Lemongrass (3,8)	€10
Affogato (8,13)	€7
Sorbets Ask you server for today's flavours (13)	€4
Selection of Irish Cheese Selection of Artisanal Farmhouse Irish Cheese, Boyne Valley Ban, Spiced Apple Chutney, Crackers (2 wheat,8,13)	€14

DESSERT COFFEES

Irish Coffee Jameson Whiskey, Cream, Fresh Espresso, Brown Sugar (8,13)	€9
Baileys Coffee Baileys, Cream, Fresh Espresso (8,13)	€9
French Coffee Hennessy, Cream, Fresh Espresso, Brown Sugar (8,13)	€9

DESSERT COCKTAILS/SHOTS

Espresso Martini Smirnoff Vodka, Kahlua, Fresh Espresso, Vanilla Sugar Syrup (8,13)	€13
Chocolate Hazelnut Martini Smirnoff Vodka, Frangelico, Crème De Cacao, Baileys (8,9,10,13)	€14
Fitzpatrick's Delight Shot Crème De Menth, Fresh Cream, Crème De cacao (8)	€7

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