



## SNACKS

<b>Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen</b> (1,7)	€5
<b>Smoked Almonds</b> (8)	€4.5
<b>Marinated Bella Di Cerignola Olives</b> (12)	€3.5
<b>Jamon Croquettas</b> (1,3,7)	€4.5
<b>Jamon Serano Reserva 24 Month</b>	€7

## STARTERS

<b>French Onion Soup, Gruyere Cheese</b> Classic caramelised onion soup with a gratinated cheese topping (1,7,12)	€10
<b>Confit Potato, Crab, Chicken Skin</b> Slow cooked ratte potatoes, dressed crab meat, crispy chicken skin (2,3,7,12)	€16
<b>Beetroot, Chicory, Coffee</b> Variations of beetroot with multiple textures and techniques, bitter red chicory leaves & vegan coffee aioli (6,12)	€13
<b>Confit Beef Short Rib, Stuffed Onion, Truffle</b> 24 hour slow cooked beef shortrib, slow cooked onions filled with sticky beef, ox and jus, topped with shaved truffle (12)	€18
<b>Chicken Thigh Kiev, Lemon, Sprouting Broccoli</b> Crispy chicken thigh, stuffed garlic butter, garnished with purple sprouting broccoli tips, lemon vinaigrette (1,3,7,12)	€15

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

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



## MAINS

<b>BBQ Whole Fish Du Jour - To Share</b> Whole fish on bone, chargrilled over coals, with parsley & lemon beurre noisette, served with complimentary vegetables & potatoes (4,7)	<b>Priced Daily</b>
<b>Cote De Boeuf - To Share</b> Chargrilled 42 day dry aged rib of Heifer beef on the bone served with green peppercorn sauce & truffle jus served with complimentary vegetables & potatoes (4,7,10,12)	<b>€75</b>
<b>90z Sirloin</b> 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)	<b>€37</b>
<b>90z Ribeye</b> Chargrilled 42 day dry aged Heifer Ribeye, confit garlic, shallot puree & sautéed wild mushrooms served with green peppercorn sauce or truffle jus (4,7,10,12)	<b>€37</b>
<b>Redefine Meat Flank Steak</b> Chargrilled vegan flank steak, confit garlic, sautéed wild mushroom, green peppercorn plant butter (1,6,10)	<b>€28</b>
<b>Chicken Supreme</b> Pan fried chicken supreme, buttered swiss chard, citrus chutney & chicken jus (7,12)	<b>€25</b>
<b>Beef Shin Ragu, Pappardelle, Pangratatto</b> 24 hour braised beef shin, rich tomato sauce, fresh pappardelle pasta, crisp breadcrumb & herb topping (1,3,7,12)	<b>€27</b>
<b>Pan fried Cod</b> Pan fried cod, salt baked radish, chicken skin, seaweed butter (1,4,7,12)	<b>€29</b>
<b>Pappardelle Primavera Pangrattato</b> Asparagus & pea fresh pappardelle pasta, lemon & chili vinaigrette, crisp breadcrumb & herb topping (1,3,7,12)	<b>€24</b>

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

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## **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)

## **DESSERTS**

### **Paris-Brest**

(1,3,6,7,8,12)

**€10**

### **Vegan Passionfruit Mousse, Mango Ragu, Coconut**

(1,6)

**€10**

### **Chocolate Delice, Pate Sucree, Olive Oil**

(1,3,6,7,8,12)

**€10**

### **Affogato**

(3,7,12)

**€7**

### **Selection of Irish Cheese**

Young Buck Blue, St Tola Ash, Hegarty's Cheddar, Boyne Valley Ban,  
Spiced Apple Chutney, Crackers

(1,7,12)

**€14**

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