

SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (1,7)	€5
Smoked Almonds (8)	€4.5
Marinated Bella Di Cerignola Olives	€3.5
Jamon Croquettas	€4.5
Jamon Serano Reserva 24 Months	€7

TWO COURSE DINNER - €40 THREE COURSE DINNER - €50

Please inform your server if you wish to take advantage of this offer when placing your order

STARTERS

(3,7,12)	€.10
Game Terrine, Brioche Cream, Roast Yeast, Pickled Mushroom, Mustard Seeds (1,3,7,10,12)	€15
Confit Beef Short Rib, White Onion Puree, Confit Onion, Shaved Truffle & Red Wine Jus	€18
(12) €4 Supplement if selected with 2/3 course dinner	

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Mustard, (11) Sesame, (12) Sulphur Dioxide, (13) Lupin (14) Molluscs



MAINS

Chargrilled 42 Day Dry Aged Heffer 90z Sirloin, Confit Garlic, Shallot Puree, Wild Mushrooms, Truffle Jus (7,12) €8 Supplement if selected with 2/3 course dinner	€39
Chargrilled 42 Day Dry Aged Heffer 90z Rib Eye, Confit Garlic, Shallot Puree, Wild Mushrooms, Truffle Jus (7,12) €8 Supplement if selected with 2/3 course dinner	€39
Chargrilled 42 Day Dry Aged Heffer 120z Rib Eye, Confit Garlic, Shallot Puree, Wild Mushrooms, Truffle Jus (7,12) €15 Supplement if selected with 2/3 course dinner	€52
Guinea Fowl, Potato Rosti, Brussels Sprouts, Cabbage, Cranberry Jus (7,12)	€29
Pan Roast Monkfish, Onion Textures, Spelt Risotto, Mushroom Consommé (1,3,7)	€31
Cheese & Onion Risotto, Truffle, Chives	€24

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

SIDES

Hand Cut Chips	€6
Creamy Mashed Potatoes (7)	€6
Fennel, Orange, Watercress Salad (8,12)	€6
Purple Sprouting Broccoli, Hazelnut Vinaigrette (8,12)	€6