

To Start / Mar Thús

GOATS CHEESE & BEETROOT TUILIE €11.95

Turmeric Pear, Black Olive & Hazelnut Soil, Brioche (1a,5,6,7,8b)

HOMEMADE SOUP OF THE DAY €8.50

Sourdough Croutons, Herb Oil (7,9)

PORK BELLY €13.50

Barley, Pomegranate, Golden Raisins, Granny Smith Apple (1c,10,12)

CHERRY TOMATOES €10.50

Olives, Shallots, Yeast Flakes, Sourdough (10,12)

SCORCHED GALWAY BAY MACKEREL €14.50

Dill Aioli, Elderflower Yoghurt, Red Onion Dressing & organic Cress (3,4,14)

SCALLOPS (Ceviche) €19.95

Coconut & Yuzu, Wasabi, Caviar, Belly Powder (4,14)

CRISPY CALAMARI €13.50

Lime & Miso aioli, Spiced Avocado salsa, Baby Leaf (1a, 2, 4, 7, 10, 12)

PULLED BEEF BRISKET CROQUETTE €12.50

Celeriac Remoulade, Horseradish Crème Fraiche, Baby Leaf Salad (1a, 3, 7, 9)

Mains / Priomhchúrsai

CORN FED CHICKEN €26.50

Carrots, Black Pudding Biscuit, Spiced Carrot Chutney, Aged Chorizo, Orange Oil (1,1a,1c,7,8)

SEABASS €28.50

Red Peppers and Coconut Coulis, Fennel, Crab, Brown Bread & Caper Butter Beurre Noisette (2,4,7)

PAN SEARED SALMON €26.50

Black Mussels, Curry, Sea Lettuce, roasted Seaweed (2, 4, 7)

SLOW COOKED FEATHER BLADE STEAK €26.50

Pomme Fondant, Celeriac & Vanilla, Bourguignonne Sauce, Pickled Mushroom (3,7, 9,10)

BROAD BEAN & ASPARAGUS RISSOTTO €22.50

Rissotto, Black Truffle, Calvo Nero, Aged Parmesan (6,7)

LAMB CHOPS €34.95

Carrot & Cumin, Masala Boxty, Ceylon Spiced Tomato Chutney, Sheep Yoghurt(7,8c,9,10,12)

HADDOCK KIEV €24.50

Fresh Haddock, Garlic Butter, Panco Crumb, Sweet Chilli Mayo, House Salad, Baby Potatoes (1a, 3, 4, 7, 12)

12oz SIRLOIN STEAK €42.50

Pomme Fondant, Celeriac & Vanilla, Veal & Bourguignon Jus, Pickled Mushroom (7, 9, 12)

Sides / Taobhanna

Turnip, Ginger, Honey, Sumac (7, 8i)	€6.00
Broccoli, Pecorino, Tomato Oil (1, 7)	€6.50
Baby Potatoes, Garlic, Lovage (1, 4, 7)	€6.00

Desserts/ Milseog €12.50

CHOUX

Blueberry, Vanilla & Black Sesame (1a, 3, 7, 8)

RHUBARB PARFAIT

Blackberry, Orange, Sesame (1a, 3, 7, 11)

POSSET BLOOD ORANGE

Blood Orange & Lime, Sablee Breton (3, 7,)

ROULADE

Roulade, Sheep's Yoghurt, Raspberry (1a, 3, 7,)

DARK CHOCOLATE

Dark Chocolate Cremoux, Sea salt, Hazelnut Caramel, Lemon
Curd, Greek Yoghurt Sorbet (6, 7, 8)