

2 COURSES 35 EURO | 3 COURSES 42 EURO

AVAILABLE WEDNESDAY-SATURDAY UNTIL 6PM

TO START

WILD ATLANTIC PRAWNS, GINGER & CHILLI, CAVISTONS CHARGRILLED SOURDOUGH

CONFIT DUCK LEG CROQUETTE, PLUM PUREE, PICCALILLI

TUNA TARTARE, FENNEL & RADDISH, SMOKED PAPRIKA MAYONNAISE, CHARRED FOCCACIA

BURRATA, HEIRLOOM TOMATO, SMOKED AUBERGINE PURÉE, GOLD RIVER FARM LEAVES, CHARRED CAVISTONS SOURDOUGH

TO FOLLOW

BAKED WILD HAKE FILLET, LEMON & THYME CRUMB, CHARRED CABBAGE, POTATO MOUSSELINE, SMOKED BACON CREAM

SHELLFISH TAGLIATELLE, MUSSELS, PRAWNS, CRAB CLAWS, CLAMS, SAMPHIRE

MISO GLAZED AUBERGINE, SALTED KOHLRABI, COCO BEAN QUESO, PEARL COUS COUS, RED PEPPER KETCHUP

8OZ DRY AGED KILDARE RIB-EYE STEAK, MADEIRA JUS, CHARRED TENDER STEM BROCCOLI, HAND-CUT MARIS PIPER FRIES +10

ON THE SIDE

HAND-CUT MARIS PIPER FRIES, ROSEMARY SEA SALT **5.5**

NEW SEASON BUTTERED BABY POTATOES, GARLIC & HERB BUTTER, PARMESAN **6.5**

ROAST BUTTERNUT SQUASH, SPICED CASHEW NUT, LIME CREME FRAICHE **6.5**

CHARGRILLED SAVOY CABBAGE, CAESAR & WATERCRESS **6.5**

SEASONAL LEAVES, PICKLED VEGETABLES, MUSTARD VINAIGRETTE **6.5**

TO FINISH

DARK CHOCOLATE & ORANGE MOUSSE, CANDIED PECANS & CHOCOLATE CRUMB

WEXFORD STRAWBERRY & MADAGASCAN VANILLA CHEESECAKE, ORANGE INFUSED CHANTILLY CREAM

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS. ALLERGENS MENU AVAILABLE UPON REQUEST.

PLEASE BE ADVISED THAT FISH + SHELLFISH ARE OPENLY HANDLED IN OUR KITCHEN.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO GROUPS OF 5 OR MORE.

ALL GRATUITIES GO DIRECTLY TO STAFF.