

TO SHARE

SMOKED ALMONDS & MARINATED OLIVES **9**

KELLYS OF GALWAY ROCK OYSTER **3.5**

TO START

WILD IRISH LANGOUSTINE BISQUE, QUEEN SCALLOP, WILD MUSSELS, CAVISTONS SODA BREAD **18**

WILD ATLANTIC PRAWNS, GINGER & CHILLI, CAVISTONS CHARGRILLED SOURDOUGH **15**

TUNA TARTARE, FENNEL & RADDISH, SMOKED PAPRIKA MAYONNAISE, CHARRED FOCCACIA **14.5**

PAN SEARED KILKEEL SCALLOPS, PEA, WILD RICE & CASHEW GREMOLATA **18**

CONFIT DUCK LEG CROQUETTE, PLUM PUREE, PICCALILLI **14**

BURRATA, HEIRLOOM TOMATO, SMOKED AUBERGINE PURÉE, GOLD RIVER FARM LEAVES, CHARRED CAVISTONS SOURDOUGH **13.5**

TO FOLLOW

WILD IRISH MONKFISH, CHORIZO & PARMESAN CROQUETTE, RATATOUILLE, CELERIAC PUREE **31**

BAKED WILD HAKE FILLET, LEMON & THYME CRUMB, CHARRED CABBAGE, POTATO MOUSSELINE, SMOKED BACON CREAM **26**

FILLET OF WILD IRISH PLAICE, CURRIED MUSSEL BUERRE BLANC, SWEET POTATO GRATIN, PEAS & KALE **26**

SHELLFISH TAGLIATELLE, MUSSELS, PRAWNS, CRAB CLAWS, CLAMS, SAMPHIRE **24.5**

RUMP OF SPRING LAMB, CRISPY SWEET BREADS, POMME ANNA, TENDER STEM BROCCOLI, MADEIRA JUS **27**

MISO GLAZED AUBERGINE, SALTED KOHLRABI, COCO BEAN QUESO, PEARL COUS COUS, RED PEPPER KETCHUP **22**

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**

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.