

STARTERS

From the Field

Volute of Baby Gem

Smoked Bacon Crumb, Parmesan Foam, Roast Garlic Croutons

(1,1,3,7,8,9,10,12)

9.45

Chicken Liver Pâté

Warm Toasted Brioche, Pear Marmalade, Redcurrant Gel

(1,1,7)

12.00

Iona Farm Heritage Baby Beetroot

Roast Butternut Squash, St. Tola Goat's Cheese, Broad Beans, Turmeric & Ginger Dressing

(GF,6,7)

13.50

Heirloom Tomato Caprese Salad

Burrata Cheese, Pumpkin Pesto, Jumbo Black Olives

(GF,7)

13.00

From the Sea

Local Smoked Salmon Rosette

Bitter Endive, Cured Cucumber, Lemon Caviar, Homemade Brown Soda Bread

(1,1,4,6,7,9,12)

13.95

Crab & Cockle Risotto

Parmesan Crisp, Fennel Oil

(GF, 2,1,6,7,9,12,14)

13.95

Baked Oysters Rockefeller

Fresh Lemon, Sea Salt

(GF, 6,7,14.2)

14.95

Crispy Smoked Haddock Fish Cakes

Grilled Bok Choi, Smoked Red Pepper Aioli

(1,1,4,6,7,9,10)

14.95

MAIN COURSES

From the Field

8oz Dry Aged Sirloin Steak

Aged Balsamic, Cherry Vine Tomatoes, Confit Onion
(*GF, 6,7,9,12*)
38.50

8oz Dry Aged Fillet Steak

Home-Dried Plum Tomatoes, Confit Onion, Chanterelle Cream
(*6,7,9,12*)
42.50

Chicken Ballotine

Crispy Smoked Pancetta, Confit Drumstick, Parmentier Sweet Potatoes, Wild Mushroom Jus
(*GF, 6,7,9,12*)
25.75

Irish Lamb Wellington

Buttered Spinach, Roast Garlic Puree, Roast Baby Carrots, Broad Beans, Rich Lamb Sauce
(*1,1,6, 7,9,12*)
32.95

Silver Hill Duck Fillet

Boulangère Potatoes, Plum Puree, Tenderstem Broccoli
(*GF, 6,7,9,12*)
32.45

Butternut Squash Gnocchi

Baby Spinach, Beetroot, Shaved Parmesan Cheese
(*GF, 6,7,12*)
19.95

From the Sea

Lemon Sole & Dublin Bay Prawns

Butter Baby Potatoes, Garlic & Tomato Butter Sauce
(*GF, 2,2,4,7*)
29.95

Fillet of Seabream

Samphire, Pea Risotto, Seafood Bisque
(*GF, 1,1,2,2,4,6,7,9,12*)
29.95

Seasonal Trio of Fish

With market vegetables & potatoes
Please ask your server for today's selection & allergies
29.50

Seared Salmon

Crispy Poached Egg, Roast Cauliflower Puree, Vine Cherry Tomatoes
(*1,1,3,4,6,7*)
28.95

SIDES ALL 4.95

Chunky Triple Cooked Chips
(1,6)

Rocket, Roast Walnut & Pear Salad
(6,8,3)

Glazed Roast Vegetables
(6)

Creamed Potatoes
(7)

Beer Battered Onion Rings
(1,6)

OUR LOCAL SUPPLIERS

We are proud to source from the best local producers:

- **Iona Farm** – Baby vegetables & fruit
- **Doyle Meats** – Premium Irish beef & chicken
- **Keelings** – Local fruit & vegetables
- **Kish Fish, Dublin** – Fresh seafood

ALLERGENS

① GLUTEN (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), ② CRUSTACEANS (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), ③ EGGS, ④ FISH, ⑤ PEANUT, ⑥ SOYBEANS, ⑦ DAIRY, ⑧ NUTS (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4 Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts)
⑨ CELERY, ⑩ MUSTARD, ⑪ SESAME SEED, ⑫ SULPHUR DIOXIDE & SULPHATES, ⑬ LUPIN, ⑭ MOLLUSCS (14.1 Mussels, 14.2 Oysters, 14.3 Squid, 14.4 Snails)

Whilst all precaution is taken while preparing food in our kitchens, our kitchen is NOT a nut and gluten free environment.

DESSERTS

Salted Belgian Dark Chocolate & Orange Mousse

Salted Caramel, Vanilla Ice Cream
(3,6,7)
8.95

Lemon & Passion Glazed Tart

Crème fraîche, Fresh Raspberries
(1,1,3,7)
8.95

Poached Rhubarb & Custard Pavlova

Vanilla Crème Royal, Sugar Crackling
(3,7)
8.95

Matcha Tea Crème Brûlée

Tangy Lemon Gel, Coconut Shortbread
(1,1,3,7)
8.95

Iced Irish Mist White Chocolate Dome

Fresh Local Strawberries
(3,6,7)
8.95

Selection of Irish Cheeses

Celery, Grapes, Selection of Cheese Crackers
(1,1,7,9)
14.00

Selection of Petit Fours

(Please see server for allergens)
4.95

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