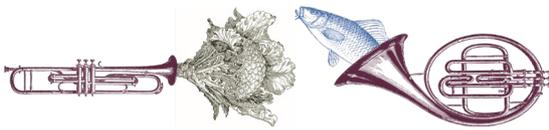




STARTERS

- Homemade Baba Ghanoush** (v, d) 1, 8, 11, 12, 13 9
fresh hummus with roasted aubergine, olives, dukkah, pomegranate & flat bread
- Courgette Flowers** (v) 1, 3, 7, 12 14
stuffed with ricotta cheese in tempura served with virgin sauce
- Warm Beetroot Salad** (v, g) 7, 8, 12 11
port marinated beetroot, green apple, whipped five mile town goats cheese, toasted pecan & tarragon
- Atlantic Scallop Ceviche** 4, 9 16
fresh cured scallops marinated in tiger milk with avocado, mango, red pepper, red onion, red chilli
- Dublin Bay Prawns** 1, 2, 7, 9, 12, 13 14
sautéed prawns in garlic and sauvignon blanc sauce & toasted bread
- Soft Shell Crab Salad** (d) 1, 3, 7, 9, 10, 11, 12 17
crab tempura, guacamole, kimchi mayo, salad, sesame vinaigrette
- Louisiana Chicken Wings** 1, 7, 9, 12, 13 9
finger lickin' wings with blue cheese yoghurt sauce & celery stick
- Panzanella Salad with Italian Sausage** 1, 7, 9, 10, 12 10
warm salsiccia, heirloom tomatoes, bread, celery, cucumber, basil, black olives, red onion & parmesan
- Rabbit Terrine** 1, 3, 4, 6, 7, 9, 10, 12, 13 13
terrine with pistachio & apricot, red onion compote, pickled veg, cornichons, toasted sourdough
- Chef's Beef Tartare (100g)** 1, 3, 4, 6, 7, 9, 10, 12, 13 14
hand chopped raw prime beef with chef's marinade, black garlic mayonnaise, mustard seeds, pickled shimeji mushrooms & toasted bread



MAIN COURSES

Pan Fried Cod (g) 4, 7, 9, 12, 13	26
Grilled Monkfish (g) 4, 7, 9, 12, 13 both served with parsley baby potatoes, glazed carrots, braised fennel, tenderstem broccoli, caper brown butter	29
Irish Seafood Platter 1, 2, 3, 4, 7, 10, 12, 13, 14 scallops, mussels, cuttle fish, haddock, dublin bay prawns, served with toasted bread <i>*add 1/2 Gratinated Lobster 1, 2, 7</i>	31 Mkt Price
Prime Beef Burger (served medium if not preferred otherwise) 1, 3, 7, 12, 13 house minced patty, provolone, relish, onion, tomato with homemade fries & green salad <i>*add crispy streaky bacon (+1.5)</i>	19
Spring Ragout with Homemade Watercress Gnocchi (v) 1, 3, 7, 12 white & green asparagus, fresh garden peas, morel mushrooms in sauvignon blanc cream sauce	23
PanFried Veal Liver 1, 7, 9, 10, 12 brandy & sage sauce, parsley potatoes, tenderstem broccoli, glazed carrots, crispy onions	28
8 oz Fillet Steak (g) 7, 9, 12 prime cut of 28 days dry aged beef, potato gratin, thyme mushrooms, charred shallots, steamed tenderstem broccoli, green peppercorn sauce	35
10 oz Rib Eye 7, 9, 12 prime cut of 28 days dry aged beef, homemade fries, & béarnaise sauce <i>*make the above Surf & Turf - add 1/2 gratinated lobster 1, 2, 7</i>	30 Mkt Price
Prime Tomahawk steak for 2 (g) 7, 9, 12 gratin potatoes, triple cooked chips, mushroom, broccoli, charred onion, peppercorn & bearnaise sauce	88
Surf & Turf (g) 7, 9, 12 8oz Fillet Steak x 2, whole gratinated lobster, gratin potatoes, triple cooked chips, mushroom, broccoli, charred onion, bearnaise sauce	105
Lobster & Fries 1, 2, 3, 7, 9, 12, gratinated whole atlantic coast lobster, homemade fries, house green salad & béarnaise sauce	Mkt Price



Vietnamese Salad

rice noodles, avocado, cucumber, daikon, mango, red pepper, green leaves, coriander, mint, cashew nuts & lime with tamarind soy dressing

*with 7oz flank pepper steak, (served med-rare) (g,d) 4, 5, 6, 8, 11, 12

*with seared scallops (g,d) 4, 5, 6, 8, 11, 12

*with sesame fried tofu -Vegan (v,g,d) 5, 6, 8, 11, 12

25

27

22

Moroccan Lamb Tagine (D) 1, 4, 7, 8, 9, 11, 12, 13

spicy moroccan lamb stew served with giant couscous and mint yoghurt

22

Fresh Egg Tagliatelle Pasta

*Pasta Pomodoro – san marzano tomatoes, garlic, olive oil, basil,

parmigiano reggiano (v) 1, 3, 7, 8

*with dublin bay prawns, scallops, mussels & squid with tomato & basil sauce 1, 2, 3, 4,

7, 9, 12, 13, 14

*with Italian sausage, tender stem broccoli, chili (D) 1, 3, 9, 10, 12, 13

*with lombardian lamb ragout & parmigiano reggiano 1, 3, 4, 7, 9, 12, 13

19

24

19

19



SIDES

tenderstem broccoli with toasted almonds (v, g) 7, 8, 13

house green salad (v, g) 3, 7, 10, 12, 13

homemade fries (v, g, d)

potato gratin (v) 7,

5

5

5

6

DESSERTS

warm chocolate fondant with raspberry sorbet (v) 1, 3, 7, 8, 13

apple & pecan strudel, vanilla sauce, vanilla ice cream 1, 3, 7, 8

vanilla panna cotta with strawberry consommé 1, 3, 5, 7, 8,

8

8

8

European Cheese Board 1, 7, 8, 9, 10, 11, 12 (v)

selection of 4 cheeses accompanied by artisan breads, Celbridge honey, olives, pickles, fruits & nuts

Mature Manchego 18 Months P. D. O. (raw ewe's milk, Sp)

Reblochon de Savoie A. O. C. (raw cow's milk, Fr.) Pont-l'Évêque A. O. C. (raw cow's milk, Fr.) Crozier Blue (pasteurized ewe's milk, Ir.)

Add two extra

Comté 6 Months A. O. C. (raw cow's milk, Fr.), Durrus (pasteurized cow's milk, Fr.)

14

18

Irish Coffee, bailey's Coffee, french coffee, kahlua coffee

8

Contains: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy Beans 7. Milk (dairy)

8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs

Please notify your server of any Allergies