



Aperitif- Jawbox, ginger ale, honeycomb £8.50

SNACKS

Beef burnt ends, celeriac, leek £6

Crispy fried brie, smoked ketchup £6

Rock oyster, pickled ginger ponzu, soy £2

Bread & butter £4

STARTERS

Twice baked cheese soufflé, creamed leeks, watercress £9

Smoked haddock fishcake, curry mayo £8.50

Salt baked celeriac, Boyne blue cheese, candied walnut, spiced pear relish £8

Pan seared king scallops, cauliflower puree, black pudding £12

Fillet steak tartare, black garlic emulsion, toasted sourdough crumb £9.50

MAINS

Roast chicken breast, steamed greens, porcini truffle sauce, parsley boiled potatoes £17

Halibut fillet, roast fennel, pave potato, romesco sauce £22

Roast rump of lamb, crushed herb potato, basil pesto, oven dried tomatoes £21

Pan fried hake, red lentil dahl, onion bhaji £20

Co. Wicklow venison haunch, pumpkin puree, black cabbage, green peppercorn jus £23

PUDDING

Buttermilk pannacotta, rum caramelised pineapple, ginger cookie £8

Lemon meringue pie, lemon sorbet, nibbed pistachios £7

Chocolate pot au crème, black forest cherries, vanilla cream £8

Mikes fancy cheese, oatmeal crackers, chutney £10

Liqueur affogato – Tia Maria/ Baileys/Amaretto £7

SIDES

Seasoned chips £4 buttered greens £4 colcannon £4

*For allergen information, please see server**

A discretionary service charge of 10% will be added to tables of 5+