



Starters

- Bread Board, Extra Virgin Olive Oil, Aged Balsamic €4.95
- Beetroot, Vodka & Horseradish Cured Salmon, Black Garlic Emulsion, Wasabi Mayonnaise €10.00
- Tuna Carpaccio, Burnt Local Honey & Orange Dressing, Mango, Chili & Lime €10.00
- Foie Gras & Iberico Pork Pate, Pickled Pear & Apricot Chutney, Toasted Brioche €9.00
- Manchego Cheese & Truffle, Twice Baked Souffle, White Wine & Mustard Cream Sauce (V) €10.00
- Crispy Gambas, Romesco Sauce, Toasted Almonds, Herb Oil €10.00
- Beetroot & Goats Cheese Tart, Goats Cheese Mousse, Sunflower Seeds, Red Pepper Essence (V) €10.00



Main Course

- 28-day aged Fillet Steak, Crushed Celeriac, Pomme Anna, Wild Mushroom Sauce €32.50
- Slow Roast Belly Pork, Sage & Red Onion Mash, Morcilla Bon-Bon, Tender stem, Cider Sauce, Apple €23.00
- Duck Breast, Sauerkraut, Fondant Potato, Star Anise Jus €24.00
- Salmon Fillet, Ratte Potatoes, Sweetcorn & Prawn Chowder, Dill Oil €22.00
- Sea Bream Fillet, Sun-blushed Tomatoes, Olive Tapenade, Gnocchi, Kale, Pesto, Toasted Seeds, Lemon €22.00
- Truffle Wild Mushroom Risotto, Crispy Egg, Asparagus, Sunflower Seeds (V) €20.00
- Cumin Roast Carrot & Coriander Spaghetti, Pickled Carrots, Dhuka, Lemon (Ve) €19.00



Sides

- Sage & Red Onion Mash, Chips, Broccoli & Toasted Almonds, House Salad, Sauerkraut €4.00



To Finish

- Strawberry Cheesecake, Balsamic Strawberries, Strawberry & Yoghurt Sorbet €9.00
- Pistachio & Polenta Cake, Bitter Orange Curd, Chocolate Sorbet, Almond Tuile €9.00
- Madagascar Vanilla Creme Brûlée, Banana & Creme Fraiche Sorbet, Lemon Short bread €9.00
- White Chocolate & Passion Fruit Parfait, Mango & Passion Fruit Sorbet, Sesame Tuile €9.00
- Sticky Toffee Pudding, Vanilla Ice Cream, Salted Caramel Sauce €8.00
- Cheese Board, Crackers, Chutney, Candied Walnuts (V) €13.00

All Prices inclusive of IVA, Service not included.

All our food is prepared in a kitchen where nuts, gluten & other allergens are present.

Our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.