

DINNER

LUNA

S N A C K S

House baked breads , tapenade, whipped smoked butter	6
Carlingford oysters , pickled ginger and chilli	7
Beef tartare , potato rosti, herb emulsion	6

S T A R T E R S

Kilkeel Scallops	13
Romesco, charred scallion, wild garlic oil	
Char sui pork	10
Napa slaw, corriander, sticky asian glaze, toasted cashew nuts	
Salt & chilli squid	12
Confit garlic, labneh, lime, chilli rayu	
Asparagus tart	10
Goats cheese, micro herbs, confit tomato, wild garlic oil	
Chicken liver parfait	11
Beef buttered brioche, apricot & grape chutney	

M A I N S

Supreme of chicken	25
Soda bread gnocchi, carrot puree chard, chicken butter sauce	
Butter roast coley	24
Summer greens, carrot, carrot puree, lemon butter sauce	
Roasted lamb rump	27
Braised shoulder, aubergine, BBQ cabbage, shallots, lamb gravy	
Fillet of seabass	25
Sauce grenobloise, anchovy, purple sprouting brocolli	
Spinach & courgette gnudi	22
Roasted courgette, green herb sauce	
240g Lisdergan rump fillet	26
Roasted vine tomato, confit potato bearnaise sauce	

T O S H A R E

Mixed seafood grill, whole fish of the day, scallops, langoustines, dulse buttered potatoes, summer greens	MP
660g rump fillet, 100 layer beef fat chips, summer greens, vine tomato, bearnaise & cafe de Paris butter	70

S I D E S

Summer salad or buttered greens, smoked maldon	6
100 Layer beef fat chips	6
Wild garlic & parmesan potato galette	7
Dulse buttered new potatoes	6
