

TO START

HOME MADE SOUP OF THE DAY WITH FRESH BREAD ①⑤⑦⑧ €5.75

ORGANIC BURRATA DI BUFFALO ①②⑦ €10.50

BALSAMIC FLAVOURED STRAWBERRIES | BRIOCHE CROUTONS | ANNIE'S FARMED ORGANIC GREENS | TARRAGON OIL | BLACK SESAME SEEDS

CRAB & SCALLOP ①②④⑦⑧ €11.50

CRAB MAYONNAISE | SEARED SCALLOP | CURRIED CRACKER | SPICED AVOCADO PURÉE | CALAMANSI DRESSING

HOUSE CURED & SMOKED SALMON ①③ €10.75

VANILLA ROAST BEETROOT | NATURAL YOGURT | HONEYCOMB

MACROOM RICOTTA CHEESE & BASIL FILO PASTRY PARCEL ①②⑦⑧ €10.20

RHUBARB PURÉE | CANDIED LEMON ZEST | ORGANIC GREENS

SLOW COOKED SHORT RIB OF BEEF SCRUMPET ①②⑦⑧ €10.50

SPICED APRICOT CHUTNEY | GARDEN GREENS | WILD GARLIC OIL

FRESH BREAD SERVICE & HOMEMADE HUMMUS ①⑤⑧

BREAD FOR TWO SHARING €4.20

BREAD FOR FOUR SHARING €5.75

MAIN

ROAST CHICKEN SUPREME ①②⑦⑧ €22.00

VEGETABLE QUICHE | WILD GARLIC SAUCE | CHARRED SPRING ONION

CHOICE OF 100% IRISH CUT BEEF STEAKS ①⑧

OUR STEAKS ARE SERVED WITH SEASONAL HONEY ROASTED VEGETABLES | HOMECUT CHUNKY FRIES | A CHOICE OF BLACK PEPPERCORN SAUCE | ROAST GARLIC BUTTER | HOUSE SMOKED TOMATO BUTTER

10 oz CHARGRILLED STRIPLOIN €28.00

10 oz CHARGRILLED RIB EYE €28.00

BARBARY DUCK BREAST ②⑤⑦⑧ €25.50

APRICOT, STRAWBERRY & ORANGE CHUTNEY | SPRING GARDEN VEGETABLES | HOMEMADE GNOCCHI | TOASTED CASHEW NUTS | JUS

VANILLA ROAST BEETROOT & WILD MUSHROOM RISOTTO ①⑤⑧ €21.00

CRÈME FRAICHE | FRESH HERBS | CRISPY PARMESAN | TOASTED PINE NUTS

SEARED FILLET OF HAKE ①③③ €25.50

CRUSHED NEW POTATOES | CRÈME FRAICHE & CHERVIL | SPRING VEGETABLES | LEMON & SAFFRON VELOUTE

ROAST RACK OF LAMB ①②⑦⑧ €27.00

VEGETABLE RATATOUILLE | FETA & MINT POTATO CROQUETTES | PARSLEY LEMON CRUST | DEMI JUS

MONKFISH TAGINE ③④⑦⑧ €26.50

MONKFISH | PRAWNS | FRESH MUSSELS | NORTH AFRICAN SPICES | FRUITY COUS-COUS | FRESH HERBS

SIDE ORDERS €4.00

CHUNKY FRIES ③ | MASH POTATO ①

WARM SEASONAL VEGETABLES

HOUSE SALAD

PAN FRIED MUSHROOM & ONIONS ③

DESSERTS

DARK CHOCOLATE MOUSSE ①②⑤⑥⑦⑧ €9.50

WHIPPED COCONUT & WHITE CHOCOLATE PANNA COTTA | PISTACHIO ALMOND SHORTBREAD | RASPBERRY SORBET | RASPBERRY CLOUD

ETON MESS ①②⑤⑥⑦⑧ €9.50

MIXED BERRY BAVAROIS | ROSE MERINGUE | LYCHÉE GRANITA | MARINATED BERRY SALAD | VANILLA CHANTILLY | ROSE FOAM

STRAWBERRY CHEESECAKE ①②⑤⑥⑦⑧ €9.00

STRAWBERRY STREUSEL | STRAWBERRY YUZU POPSICLE | STRAWBERRY COMPOTE

WARM RHUBARB & CHERRY CRUMBLE ①②⑤⑥⑦⑧ €9.00

ALMOND CRISP | TONKA BEAN ICE CREAM | CRÈME ANGLAISE

OUR DESSERTS CAN ALSO BE SERVED AS GLUTEN FREE. PLEASE ASK YOUR SERVER.

BEVERAGES

BOTTLED MINERALS (330ML) €2.90

COCA-COLA | SPRITE | FANTA | COKE ZERO MINERAL

WATER – SAN BENEDETTO (500ML) €3.20

ORANGE JUICE | CON TRAAS FARMED APPLE JUICE €3.20

AMERICANO €2.80

CAPPUCCINO €2.90

LATTE €3.00

ESPRESSO €2.50

DOUBLE ESPRESSO €2.90

TEA €2.40

INFUSION TEA €2.90

CAMOMILE | PEPPERMINT | GREEN TEA | EARL GREY

ALLERGEN INFORMATION: ARE YOU ALLERGIC TO ANY ITEM(S)?

MILK = ❶ EGGS = ❷ FISH = ❸ SHELFISH = ❹ TREE NUTS = ❺ PEANUTS = ❻ WHEAT/GLUTEN = ❼ SOYA = ❽

10% SERVICE CHARGE APPLIES TO GROUPS OF 8 OR MORE. CORKAGE OF €4.00 P/B APPLIES WHEN AVAILING OF THE BRING YOUR OWN WINE POLICY. THANK YOU FOR YOUR UNDERSTANDING.