

DINNER
Tues - Sun | 5.30pm - Late

LUNCH
Tues - Fri | 12pm - 4pm



BREAKFAST
Tues - Fri | 10am - 12pm

BRUNCH
Sat & Sun | 10am - 4pm

SMALL PLATES

Soup of the day served with homemade Guinness bread	€7	Pork belly & black pudding croquette apple, mustard dressing	€9
Mackerel pate apple, toasted sourdough	€9	Quail schnitzel fried quail egg, rose harissa mayo	€10
Duck liver parfait celeriac remoulade, pear & raisin chutney, toast	€10	Prawns chorizo, chilli, garlic, sourdough	€13
Baked fig whipped goats cheese, smoked almond, honey	€10	Pork cheek charred cabbage, pancetta, lardo	€10

SHARING PLATES

Smoked almonds	€4	Meat board Ham hock terrine, gubbeen chorizo, confit duck rilette, scotch egg, sourdough	€22
Bread board tomato pesto	€4	Cheeseboard Selection of Irish & European cheese, red wine poached pear, fig chutney, sourdough, crackers	€19
Hummus dukkah, sourdough	€6	Fish board Dill cured salmon, mackerel pate, prawns & chorizo, cod croquette, sourdough crackers	€24
Nocellara olives	€4		

LARGE PLATES

Chicken supreme celeriac, sprout tops, black trompettes, mash	€18	10oz rib eye chips, watercress, cafe de paris butter	€28
Roast cod cauliflower, lentils, almond, caper & raisin	€22	Angus smoked beef burger cheddar, tomato, onion chutney, mayo, brioche bun, chips	€17
Salt baked beetroot goats cheese croquette, blueberry & walnut dressing	€17	Venison haunch parsnips, pear, boulangere potato	€23
Pan roast seatrout autumn squash, cavolo nero, gnocci, green sauce	€20	Beef short rib onion, baby gem, mash	€22

SIDES

Baby potato, truffle, parmesan	€4.95
Mashed potato	€3.95
Chips	€3.95
Sweet potato fries, harissa mayo	€4.95
Seasonal greens	€4.95
Mixed leaf salad	€3.95

DESSERTS

Jelly & ice cream	€6
Malted chocolate tart, honeycomb, brown butter ice cream	€8
Marmalade sponge, chocolate custard, clementine sorbet	€8
Rhubarb, vanilla parfait, white chocolate, rhubarb sorbet	€8
Gingerbread heaven, vodka, mozart, gingerbread, espresso	€9
Espresso martini, vodka, kahlua, espresso	€9