

## À LA CARTE LUNCH MENU

### STARTERS

**Leek & spring greens soup €6.95**  
brown bread crisp, mint, crème fraiche

**Charred radicchio & poached free-range egg €9.95**  
avocado, mixed leaves, black olive crumb

**Smoked Howth salmon €10.95**  
citrus gel, beetroot, endive, herb oil

**Pulled pork bruschetta €10.50**  
red cabbage, ricotta, garlic sauce

**Pickled mackerel €11.95**  
potato salad, saffron aioli, mustard cress

---

### SALADS

STARTER €9.50    MAIN €13.95

**Tenderstem broccoli & tofu salad**  
spelt, charred red onion, chilli & palm sugar dressing, sesame seeds

**Asparagus & pea salad**  
rocket, feta, pine nuts, mint & kiwi pesto

**Classic Caesar salad**  
bacon lardons, Parmesan shavings, garlic croutons, chives

---

### PASTA

**Housemade smoked basil gnocchi €13.95**  
bocconcini, slow-roasted cherry tomatoes, spinach, pine nuts

**Housemade guanciale penne €13.95**  
spring greens, poached egg

**Housemade fusilli €13.95**  
wild mushrooms, truffle cream, rocket, Pecorino

## À LA CARTE LUNCH MENU

### MAINS

**Seared Iberico pork secreto €18.95**  
curly kale, sweet potato, chimichurri, jus

**Pan-seared Atlantic salmon €18.95**  
grilled courgette, Romanesco, tomatoes, baby potatoes, Romesco sauce

**Pan-roasted Irish hake €18.95**  
Parisienne potatoes, asparagus, peas, lemon beurre blanc

**Textures of Irish cauliflower €18.95**  
roasted heart, purée, curried, crisp – golden raisins, mixed leaves

**Roasted free-range Irish chicken breast €18.95**  
Spring greens risotto

---

### AGED IRISH BEEF

**Aged Irish rib-eye steak €27.50**  
brandy peppercorn sauce, French fries, mixed leaf salad

**Irish beef burger €17.95**  
Cheddar & smoked bacon • Cashel blue cheese & smoked bacon • Cheddar &  
spicy tomato relish  
*served with French fries & mixed leaf salad*

---

### SIDES

Tender stem broccoli, lemon dressing & almonds **€4.95**

Peas, snapps & leeks **€4.95**

French fries **€4.95**

Crispy potatoes, Parmesan **€4.95**

Truffle mash **€6.95**

Baby gem, Cashel blue cheese & walnuts **€6.95**

## À LA CARTE LUNCH MENU

### DESSERTS

---

**Knickerbocker Glory €6.95**

rhubarb, lemon sponge, pistachio brittle, vanilla ice cream  
*Great with Château Reymond Lafon, Sauternes, Bordeaux €10*

**Kinder Bueno €6.95**

crunchy hazelnut honeycomb, salted caramel ice cream  
*Great with Charles Hours, Clos Uroulat, Jurançon €9.00*

**Strawberry & apricot crumble €6.95**

kumquats, yoghurt ice cream  
*Great with Domaine Piétri-Géraud Muscat de Rivesaltes €6.50*

**Coconut Cake €6.95**

cauliflower & chocolate ganache, passionfruit, mango sorbet

**Caramelised apple upside-down cake €4.95**

crème Chantilly

**Madeira cake €3.95**

crème Chantilly, berry compote

**Farmhouse Cheeseboard €11.95**

quince, grapes, crackers

All of our desserts can be made gluten-friendly, please ask!