

A LA CARTE DINNER MENU

STARTERS

Cream of celeriac soup €6.95
shaved chestnuts, crispy sage

Foie gras torchon €14.95
port-poached pear, homemade brioche

Seared Irish scallops €15.95
crispy pork, mushroom, celeriac

Butternut squash & spelt €11.50
roasted parsnips, red onion, dried cranberries

Howth smoked salmon €11.50
beetroot, endive, citrus gel, herb oil

Oxtail ravioli 13.50
brown onion consommé, bok choy, silverskin onions

Classic Caesar salad €10.50
bacon lardons, Parmesan shavings, garlic croutons & chives

Grilled halloumi salad €12.50
mixed leaves, asparagus, lemon & garlic crisp

Broccoli salad €10.95
kale, spinach, feta, pine nuts

Carlingford Lough oysters €3.00 each or €15.50 for 6
natural • grilled with garlic butter

Great with a glass of Bodega Cesar Florido, Fino en Rama Single Cask (37.5cl) €9.15

MAINS

Pressed Wicklow pork belly €27.50
celeriac, apple, shallots, Savoy cabbage

Pan-seared halibut €33.95
baby beets, morels, samphire, crushed potatoes

Pancetta-wrapped rabbit loin €29.95
stuffed with chicken & herb mousse, onion purée, succotash, fondant potato

Pan-seared Irish hake €25.50
tenderstem broccoli, truffle mash, lemon beurre blanc

Roasted Irish free-range chicken breast €24.50
wild mushroom risotto, wilted kale

Aubergine & asparagus tian €18.95
slow-roasted tomatoes, mixed leaf salad, balsamic

AGED IRISH BEEF

with French fries & mixed leaf salad

Aged Irish rib-eye steak €29.95
Your choice of: Béarnaise sauce • brandy peppercorn sauce • truffle butter

Aged Irish fillet of beef €35.95
Your choice of: Béarnaise sauce • brandy peppercorn sauce • truffle butter

Irish beef burger €18.95
- Mature Cheddar & smoked bacon
- Cashel blue cheese & smoked bacon
- Mature Cheddar & spicy tomato relish
(our burgers are cooked through)

SIDES €4.95

French fries
Rosemary baby potatoes
Roasted root vegetables
Sugar snaps in garlic & shallot butter

(Prices ex. Drinks & 12.5% service charge for parties of 6 or more)