





**TO SHARE**

**BREADS & DIPS**

Selection of Artisan Breads, Olives, Pistou, Hummus, Extra Virgin Olive Oil <sup>(1A, 4, 13)</sup> 12.<sup>95</sup>

**GALWAY BAY OYSTERS**

Mignonette, Tabasco, Lemon <sup>(6, 13)</sup> 6 for 21.<sup>95</sup>  
12 for 36.<sup>95</sup>

**IRISH CHARCUTERIE BOARD**

Gubbeen Smokehouse Salami, Connemara Air-Dried Ham, Gubbeen Smokehouse Chorizo, Ballyisk Triple Rose Brie, Hegarty's Ballinvarrig Cheddar, Boyne Valley Blue Goat's Milk, Irish Black "butter", Artisan Breads, Olives, Apple Chutney, Pickled Vegetables <sup>(1A, 4, 13)</sup> 30.<sup>95</sup>

**SNACKS**

PORK CROQUETTES 8  
Sweet Mustard <sup>(1A, 4, 7, 12)</sup>

PHYLLO MUSHROOM STRAWS 8  
Chive Crème Fraîche <sup>(1A, 4, 7, 12)</sup>

SPICE ROASTED NUTS <sup>(2, 3AC)</sup> 8

MIXED SPANISH OLIVES <sup>(12, 13)</sup> 8

NOCELLARA OLIVES <sup>(12, 13)</sup> 8

CORIANDER & PEPPER CURED DEXTER TOPSIDE 8  
Pickled Vegetables <sup>(12, 13)</sup>

**STARTERS**

SMOKED GIN CURED SALMON 16.<sup>95</sup>  
Crème Fraîche, Salmon Roe Vinaigrette, Sweet Pickled Shallots <sup>(1A, 8, 13)</sup>

DUBLIN BAY PRAWN SALAD 16  
Apple, Celeriac, Orange and Mustard Dressing <sup>(5, 9, 12)</sup>

SEAFOOD CHOWDER EN CROÛTE 13.<sup>95</sup>  
<sup>(1A, 4, 6, 7, 8, 13)</sup>

ROASTED BEETROOT SALAD 12.<sup>95</sup>  
Lambs Lettuce, Pumpkin Seeds, Cashew Cheese, Olive Oil, Lemon <sup>(3C, 12, 9)</sup>

GREEN ASPARAGUS AND POACHED EGG 15  
Hollandaise, Parmesan <sup>(1A, 2, 4, 7, 13)</sup>

DUCK LIVER AND FOIE GRAS PARFAIT 18  
Marsala Poached Prune <sup>(7, 1A, 12, 4)</sup>

**MAIN COURSE**

Served with Baby Potatoes

MARKET FISH OF THE DAY <sup>(7, 13)</sup> Ask your server for details	SQ	CURRY LEAF & LEMON ROASTED HALF CHICKEN Roast Broccoli with Peanuts, Coriander Yoghurt <sup>(7, 13)</sup>	24. <sup>95</sup>
TURBOT Asparagus, Hollandaise, Fennel & Radish Salad <sup>(1A, 4, 7, 8, 13)</sup>	34. <sup>95</sup>	SKEAGHANORE DUCK BREAST Cranberry Jus, Carrot, Sweet Potato Dauphinoise <sup>(4, 9, 13)</sup>	35. <sup>95</sup>
SPINACH GNUDI Sesame Cream, Roasted Red Pepper, Sautéed Mushroom <sup>(9, 10, 11, 12, 13)</sup>	29. <sup>95</sup>	ANDARL PORK CUTLET Mushroom Sherry Ragout, Celeriac Puree <sup>(1A, 4, 12, 13)</sup>	30
SQUASH & CHICKPEA TAGINE Nut & Seed Couscous <sup>(3ACF, 11, 1A)</sup>	24. <sup>95</sup>		

**FROM THE GRILL**

Served with Celeriac Puree, Mushroom Pate, Confit Shallots, Roasted Baby Carrot, Pomme Fondant with your choice of sauce: Béarnaise, Three Peppercorn or Bordelaise sauce

IRISH 10OZ STRIPLOIN STEAK <sup>(4, 7, 9, 13)</sup>	IRISH 8OZ FILET STEAK <sup>(4, 7, 9, 13)</sup>	IRISH LAMB RACK <sup>(4, 7, 9, 13)</sup>
35. <sup>95</sup>	44. <sup>95</sup>	44. <sup>95</sup>

**DESSERTS**

MINT CHOCOLATE MOUSSE 9.<sup>95</sup>  
Liquid Mint Centre, Chocolate Soil, Peppermint Sugar <sup>(1A, 3A, 4, 7)</sup>

RHUBARB & STRAWBERRY TART 9.<sup>95</sup>  
Filo Pastry, Browned Butter Crumble, Strawberry Fruit Leather, Vanilla Ice Cream <sup>(1A, 3A, 4, 13)</sup>

GINGER CAKE 9.<sup>95</sup>  
Ginger Ice Cream, Clotted Cream, Brandy Snap <sup>(1A, 4, 7, 13)</sup>

SELECTION OF IRISH GELATO, Vanilla, Strawberry, Chocolate, Mixed Berries <sup>(4, 13)</sup> 9.<sup>95</sup>

SELECTION OF IRISH CHEESES, Rhubarb Chutney, Grapes, Crackers <sup>(1A, 4, 13)</sup> 14.<sup>95</sup>

**DRINKS**

Scan me to see our extensive drinks list



**SIDES**

BUTTERY MASH <sup>(4)</sup> 5. <sup>50</sup>	ROAST ROOT VEGETABLES <sup>(4, 9)</sup> 5. <sup>50</sup>	SAUTEED GREENS <sup>(4)</sup> 5. <sup>50</sup>
BITTER LEAF SALAD <sup>(12, 13)</sup> 5. <sup>50</sup>	HOME CUT CHIPS 5. <sup>50</sup>	

**ALLERGENS** 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) 2 Peanuts 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6 Mollusc 7 Eggs 8 Fish 9 Celery 10 Soya 11 Sesame Seeds 12 Mustard 13 Sulphur Dioxide and Sulphites 14 Lupin