



Dinner Menu

Bites

Homemade Bread with Cep Mushroom Butter €5

Smoked Almonds & Gordal Olives €9

Flaggy Shore Oysters €9

Salted Cod Croquette, Preserved Lemon €9

Fried Courgette Flower, Truffle Honey €9

Squid A La Plancha, Jalapeno €12

Pancetta Reginella €15

Ossocollo €15

Starters

Balsamic Glazed Carrots, Pomelo, Dukkah, Smoked Yogurt €14

Mushroom Dumplings, Aged Soya, Fennel, Herb Oil €15

Veal Sweetbreads, Olive Oil Potato, Girolles, Thyme €16

Bluefin Tuna, Cucumber, Ponzu, Coriander, Black Sesame €16

Mains

Dry Aged Venison, Salt Baked Swede, Pickled Pear, Sichuan Pepper €36

Grilled Wild Halibut, Cauliflower & Guanciale Fregola, Grapes, Fino €34

Spelt & Chestnut Gnocchi, Maitake, Crispy Egg, Squash Gremolata €28

Peter Hannan's Salt-Aged Irish Delmonico Beef (for 2) €82

Sides €6

Aged Beef Dripping Hash Potatoes

McNally Organic Leaves, Capers & Radish Salad

Chargrilled January King Cabbage, Alsace Bacon

(Sourced from McNally Organic Farm)

Dessert

Sorrento Lemon Cream, Blackberry, Ginger Biscuit, Gin €9

Warm Chocolate Mousse, Amarena Ice-cream, Toasted Oats €10

Rum Baba, Caramelised Black Fig, Px & Vanilla Ice cream (for 2) €19

Cheese, Seasonal Selection, Homemade Seeded Crackers, Quince Jelly €16

Allergen information available on request.

Please note a service charge of 12.5% will apply to groups of 5 or more.