



Lunch Menu 3 course €38 (Starter/Main Course/Dessert)

Bites

Homemade Bread with Mushroom Butter €5
Smoked Almonds & Gordal Olives €9
Flaggy Shore Oysters €9
Salted Cod Croquette, Preserved Lemon €9
Crispy Suckling Pig, Violet Mustard €9
Squid A La Plancha, Jalapeno €12
Pancetta Reginella €14

Starters

Charred Green Asparagus, Manchego, Hazelnut, Lovage
Cep Dumplings, Aged Soya, Fennel, Herb Oil
Wild Seabass Crudo, Blood Orange, Radish, Rosemary
Vitello tonnato

Mains

Salt Marsh Lamb, Mammole Artichoke, Smoked Yoghurt, Baby Gem
Grilled Wild Halibut, White Asparagus, Dulse, Leek, Fino, Lardo
Smoked Ricotta & Egg Yolk Raviolo, Pea, Burnt Walnut, Truffle
Peter Hannan's Salt-Aged Delmonico Beef (for 2) (€15 supp. per person)

Sides €6 (Sourced from McNally Organic Farm)

Aged Beef Dripping Hash Potatoes
McNally Organic Leaves, Pomelo & Radish Salad
Chargrilled Cabbage, Alsace Bacon

Dessert

Barley Malt Panna Cotta, Poached Clementine, Pistachio
85% Dark Chocolate Opera, Celeriac Ice-cream
Roast White Chocolate & Rhubarb Cheesecake
Cheese, Seasonal Selection, Homemade Seeded Crackers, Quince Jelly (€6 supp.)

A service charge of 12.5% will apply to groups of 5 or more.

Allergen information available on request. Please inform a member of staff if you have an allergy as not all ingredients are displayed on the menu.