

## SNACKS

Smoked almonds €4.5

House marinated Gordal olives €4.5

Iberico de Bellota, caper berries €17

Carlingford oyster, mignonette sauce €4 / each

## STARTERS

Leek and potato soup, goats curd toast €12

Roaring bay mussels, garlic, white wine, cream, sourdough €15

Burrata, Irish heirloom beetroot, dukka €15

Chorizo & Manchego croquettes, confit cherry tomato €15

Gambas, garlic, chili, white wine, sourdough €16

Crab on toast, pickled kohlrabi, brioche €17

## MAINS

Roasted celeriac, hazelnut dressing, Garryhinch shitake mushrooms €26

Braised featherblade, pome anna, rainbow carrots, pickled shallot, jus €29

Free range chicken schnitzel, purple sprouting broccoli Caesar dressing, parmesan €29

Pan fried Cod, seafood chowder, dill €36

Sugar cured Pork chop, hispi cabbage, potato mousseline, apple cider sauce €34

McLoughlin's dry aged 9oz Ribeye steak, pepper sauce, rocket, fries €42

## SIDES

Baby potato, smoked paprika butter €6.5

Rocket and Parmesan salad €6.5

Sauteed greens, romesco, smoked almonds €6.5

Fries, aioli €6.5

Origin of Beef – Ireland

Please inform your server if you have any dietary requirements.

Discretionary 12.5% service charge on parties of six or more. 100% of all tips go directly to staff.