

DINNER MENU

SNACKS

Smoked almonds €5.5

Nocellara olives €5.5

Carlingford oysters, tomato chilli ponzu (4pcs) €18 / (6pcs) €26

Boyne Valley goat cheese doughnut €9.5

Kilkee crab tartlet, kohlrabi, chilli oil €10

STARTERS

Chicken & Scallops €19

Celeriac wedge, celeriac hay, celeriac brûlée, caramelised celeriac jus €16

Juniper cured sea bream, Negroni dressing, Velvet Cloud, pink grapefruit €18

Roast quail breast, black pudding cigar, tarragon foam, quail leg lollipop €19

Lobster raviolo, lobster consume €21

MAINS

Brown butter roast cauliflower, cauliflower puree, roast hazelnuts, beer veloute €28

6 oz Black Angus fillet steak, foie gras, truffle, green peppercorn jus €46

Butter poached cod, saffron veloute, turnip, squash, mussels €32

Turbot, prawn mousse, orange muscat sauce, roscoff onion, onion crisp €38

JJ Young pork fillet, glazed pork belly, apple chutney, burnt cabbage €35

JJ Young Cote de boeuf to share, spuds, salad €95

Fish of the day to share, spuds, salad (ask server for the daily price)

SIDES

Crispy spuds, truffle aioli €6.5

Roast butternut squash, Velvet Cloud, maple syrup, croutons €6.5

Crispy miso cabbage €6.5