

DINNER MENU

SNACKS

Smoked almonds €5.5

Nocellara olives €5.5

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

Boyne Valley goat cheese tartlet, pickled shallots, cranberry €9.5

Prawn toast, fennel, cucumber €12

STARTERS

Kilkee crab, crispy prawn, lemongrass foam, squid ink shards €19

Roasted pumpkin, Coolea, pumpkin puree, basque dressing, mustard leaf €16

Juniper cured trout, compressed melon, buttermilk, dill emulsion €18

Veal meatballs, parsley root, sea rosemary, truffle €18

Beef cheek agnolotti, potato emulsion, chives, crisps €17

MAINS

Roast celeriac, celeriac puree, caramelised celeriac jus, pickled walnuts €32

9oz black Angus sirloin, confit onion, pepper sauce, mizuna €42

Venison loin, baby beetroot, braised shoulder faggot, beetroot and port puree, juniper jus €37

Monkfish, chanterelles, potato veloute, taramasalata, trout roe €37

Winter spiced short rib, carrot fondant, Velvet Cloud, pickled carrot €34

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 heirloom carrots, carrot pesto, dukkah €6.5

Roast brussel sprouts, kimchi ketchup €6.5

Fruit and veg supplied by Keelings, Co. Dublin & Abercorn farm Co. Wicklow. Beef from JJ Young, Co. Kildare, 100% Irish beef. Fish from Wrights of Marino Co. Dublin. Menu is subject to change. Service charge of 12.5% on parties of 5 and more. Tips are evenly distributed amongst staff. Please ask a member of staff if you would like to see our food intolerance or allergy menu.