

DINNER MENU

Smoked Almonds €4

Nocellara olives marinades in garlic & herbs €4

Sourdough, smoked bacon butter €6

Carlingford oyster, chilli crack (1pcs) €4.5

Brisket croquettes, butternut squash puree €9

Crispy tapioca square, Iberico ham, chilli jam €10

Jumbo asparagus, brown butter hollandaise, gremolata €15

Cured Goatsbridge trout, chilli ponzu, fennel €15

Burrata, heirloom tomatoes, balsamic dressing €14

BBQ scallops, cauliflower, coconut, crispy chicken skin €18

Slow cooked beef ragu, maccheronelli, sun-dried tomato dressing €16/€29

BBQ octopus rice, squid ink aioli €15/€28

Pan roast gnocchi, wild mushroom escabeche, cavolo nero €26

BBQ Brill, baby leeks, carrot and ginger sauce €31

BBQ Salters pork chop, hazelnut, trout caviar, kohlrabi, burnt pineapple €30

Charred half chicken, orzo milanese €29

McLoughlin's Cote du Boeuf to share €75

Ballymakenny spuds, dijonnaise €6

Bitter leaf salad, croutons, citrus vinaigrette €6

Caponata siciliana €6

Neighbourhood menu available Wednesday - Thursday - 5pm until 10pm

2 courses €32

3 courses €39

All fruit and veg supplied by Keelings, Co. Dublin. Beef from JJ Young, Co. Kildare. Fish from Glenmar, 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.