

## **DINNER MENU**

Tuesday to Sunday from 5pm until 10pm

### **SNACKS**

Sourdough, black garlic butter €4

Smoked almonds €4

Nocerella olives €4.5

Carlingford oysters, ponzu €4.5 each

Salted cod croquette, gochujang emulsion €8.5

### **STARTERS**

Crispy Feighcullen duck leg, slow roasted pumpkin, plum €16

Killary Fjord mussel chowder, prawn and fennel toast €15

Mooncoin beetroot, St Tola, blackberry hoisin €14

Coolea scarpinocc, charred North Dublin sweetcorn, tarragon €16

Kilkee crab, fennel, apple, cucumber, brioche €19

### **MAINS**

Cod, potato rosti, smoked cods roe, warm tartare sauce €32

BBQ Garyhinch mushroom, caramelised onion, herb gnocchi, Coolea €27

Monktail on the bone, chicken butter sauce, artichoke €35

Glazed beef shortrib, caramelised celeriac, smoked bordelaise €31

JJ Young côte du boeuf to share, spuds, salad €95

### **SIDES**

Ballymakenny spuds, black garlic mayo €6.5

Bitter leaf salad, citrus vinaigrette €6

Roast cabbage, brown butter and miso €6.5

## **NEIGHBOURHOOD SET MENU**

Tuesday to Thursday & Sunday 5—6pm

2 course €34

3 course €42

## **SNACKS**

Sourdough, black garlic butter €4

Smoked almonds €4

Nocerella olives €4.5

Carlingford oysters, ponzu €4.5 each

## **STARTERS**

Salted cod croquette, slow roasted pumpkin

Killary Fjord mussel chowder

Mooncoin beetroot, St Tola, blackberry hoisin

## **MAINS**

Hake, potato rosti, warm tartare sauce

BBQ Garyhinch mushroom, caramelised onion, herb gnocchi, Coolea

Glazed beef shortrib, caramelised celeriac, smoked bordelaise

## **SIDES**

Ballymakenny spuds, black garlic mayo €6.5

Bitter leaf salad, citrus vinaigrette €6

Roast cabbage, brown butter and miso €6.5

## **DESSERTS**

Blackberry and pistachio bakewell tart, crème fraîche sorbet

Fig leaf ice cream, burnt fig

## **LUNCH SET MENU**

Saturday 12—3pm

2 course €34

3 course €42

## **SNACKS**

Sourdough, black garlic butter €4

Smoked almonds €4

Nocerella olives €4.5

Carlingford oysters, ponzu €4.5 each

## **STARTERS**

Salted cod croquette, slow roasted pumpkin

Killary Fjord mussel chowder

Mooncoin beetroot, St Tola, blackberry hoisin

## **MAINS**

Hake, potato rosti, warm tartare sauce

BBQ Garyhinch mushroom, caramelised onion, herb gnocchi, Coolea

Glazed beef shortrib, caramelised celeriac, smoked bordelaise

## **SIDES**

Ballymakenny spuds, black garlic mayo €6.5

Bitter leaf salad, citrus vinaigrette €6

Roast cabbage, brown butter and miso €6.5

## **DESSERTS**

Blackberry and pistachio bakewell tart, crème fraîche sorbet

Fig leaf ice cream, burnt fig

## **Cocktails**

### **Kalamata Sour €13.5**

Scotch, fino sherry, vanilla, lemon, Greek olive oil

### **Silver Pisco Gimlet €13.5**

Pisco, crystal lime, cacao, gomme

### **Kashmir €13.5**

Tequila, saffron, fig leaf, white vermouth

### **P.B.J. €13.5**

Irish whiskey, peanut butter, cranberry, white vermouth

### **Plum Blossom €13.5**

Gin, umeshu plum wine, lime, peach whey

### **After Eight €13.5**

Irish whiskey, creme de menthe, cocoa, lemon, vanilla, whey

### **Bamboo €13.5**

Dry vermouth, white vermouth, fino sherry, black cardamom, banana, bitters

### **Timber €14.5**

Aged rum, madeira, maple syrup

## **SWEET DESSERT WINE**

### **Zantho Scheurebe Beerenauslese, Burgenland €42/€10**

Austria 2017—Gewurztraminer/Riesling 375ml

### **Andrew Quady Elysium, California €43/€9**

USA 2018—Black Muscat 375ml

### **Quinta De La Rosa, Pinhao €75/€10.5**

Portugal 2017—10 Years Old Tawny Port 500ml

### **Quinta De La Rosa, Pinhao €75/€7.5**

Portugal 2017 —LBV Port 750ml

### **Quinta De La Rosa, Pinhao €75/€7.5**

Portugal NV — White Extra Dry Port 750ml

## **DESSERTS**

Blackberry and pistachio bakewell tart, crème fraîche sorbet €12

Malted chocolate mousse, brown butter brownie, sea salt ice cream €11

Fig leaf ice cream, burnt fig €9

Young Buck, St Tola, Coolea, peach chutney, fennel cracker €15