

## **DINNER MENU**

Tuesday to Saturday 5—10pm

### **SNACKS**

Sourdough, black garlic butter €4

Smoked almonds €4

Nocerella olives €4.5

Carlingford oysters, ponzu €4.5 each

Crispy Feighcullen duck leg, plum €9

Salted cod croquette, gochujang emulsion €8.5

### **STARTERS**

Beef ravioli, sauce Albufeira, truffle dressing €18

Killary Fjord mussel chowder, prawn, and fennel toast €15

Salt baked carrot, pickled mustard seed, dukkah €14

Cured monkfish, Velvet Cloud yoghurt, forced rhubarb €17

King oyster mushroom, Hegarty's cheddar, sauce gribiche, chicken skin €14

### **MAINS**

Butter poached cod, broccoli, razor clam & dashi beurre blanc €33

Baked celeriac, black garlic & pearl barley risotto €27

JJ young pork fillet, crispy belly, black pudding cigar, apple compote €32

Glazed beef short rib, braised carrot, pickled walnut €32

Mcgloughlins Côte du Boeuf to share, spuds, salad €95

### **SIDES**

Ballymakenny spuds, black garlic mayo €6.5

Bitter leaf salad, citrus vinaigrette €6

Marinated baby beets, hummus, feta €6.5

## **LUNCH SET MENU**

Saturday 12—3pm

2 course €34

3 course €42

## **SNACKS**

Sourdough, Velvet Cloud butter €4

Smoked almonds €4

Nocerella olives €4.5

Carlingford oysters, ponzu €4.5 each

## **STARTERS**

Salted cod croquette, sauce gribiche, pickled fennel

Killary Fjord mussel chowder

Beef ravioli, truffle dressing

## **MAINS**

Baked Hake, potato rosti, purple sprouting broccoli

Baked celeriac, black garlic & pearl barley risotto

Glazed beef short rib, braised carrot, pickled walnut

## **SIDES**

Ballymakenny spuds, black garlic mayo €6.5

Bitter leaf salad, citrus vinaigrette €6

Marinated baby beets, hummus, feta €6.5

## **DESSERTS**

Blood orange crème caramel

Fig leaf ice cream, rum-soaked raisins

## **NEIGHBOURHOOD SET MENU**

Tuesday all day, Wednesday & Thursday 5—6pm

2 course €34

3 course €42

## **SNACKS**

Sourdough, velvet cloud butter €4

Smoked almonds €4

Nocerella olives €4.5

Carlingford oysters, ponzu €4.5 each

## **STARTERS**

Salted cod croquette, sauce gribiche, pickled fennel

Killary Fjord mussel chowder

Beef ravioli, truffle dressing

## **MAINS**

Baked Hake, potato rosti, purple sprouting broccoli

Baked celeriac, black garlic & pearl barley risotto

Glazed beef short rib, braised carrot, pickled walnut

## **SIDES**

Ballymakenny spuds, black garlic mayo €6.5

Bitter leaf salad, citrus vinaigrette €6

Marinated baby beets, hummus, feta €6.5

## **DESSERTS**

Blood orange crème caramel

Fig leaf ice cream, rum-soaked raisins