

DINNER MENU

Tuesday to Saturday 5—10pm

Sunday 5—8pm

SNACKS

Sourdough, Velvet Cloud butter €4

Smoked almonds €4

Nocellara olives €4.5

Carlingford oysters, ponzu €4.5 each

Salted cod croquette, gochujang emulsion €8.5

Heirloom beetroot tart, pickled walnut €6.5

STARTERS

Cais na Tire agnolotti, glazed maitake, wild garlic €16

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

Salt baked carrot, pickled mustard seed, dukkah €14

Torched mackerel, apple & fennel potato salad, smoked crème fraîche €15

White asparagus, smoked eel, compressed apple €18

MAINS

Pan fried cod, Romesco, charred sweetcorn, marinated red pepper €29

Herb gnocchi, garden pea, house Jersey ricotta, gremolata €27

Lamb rump, glazed shoulder, asparagus, pickled walnut, anchovy €36

John Dory, shellfish bisque, prawn mousse, broad bean €36

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

SIDES

Crispy 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 and Sunday 2—5pm

2 course €34

3 course €42

SNACKS

Sourdough, Velvet Cloud butter €4

Smoked almonds €4

Nocellara olives €4.5

Carlingford oysters, ponzu €4.5 each

STARTERS

Salted cod croquette, apple & fennel potato salad, smoked crème fraîche

Killary Fjord mussel chowder

Salt baked carrot, pickled mustard seed, dukkah

MAINS

Pan fried sea bream, romesco, charred sweet corn

Herb gnocchi, garden pea, house jersey ricotta, gremolata

Glazed lamb shoulder, asparagus, baby gem Caesar

SIDES

Crispy spuds, black garlic mayo €6.5

Bitter leaf salad, citrus vinaigrette €6

Marinated baby beets, hummus, feta €6.5

DESSERTS

Rhubarb vacherin, vanilla cream, lemon curd

Elderflower ice cream, raspberry & gin granita

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

Nocellara olives €4.5

Carlingford oysters, ponzu €4.5 each

STARTERS

Salted cod croquette, apple & fennel potato salad, smoked crème fraîche

Killary Fjord mussel chowder

Salt baked carrot, pickled mustard seed, dukkah

MAINS

Pan fried sea bream, romesco, charred sweet corn

Herb gnocchi, garden pea, house jersey ricotta, gremolata

Glazed lamb shoulder, asparagus, baby gem Caesar

SIDES

Crispy spuds, black garlic mayo €6.5

Bitter leaf salad, citrus vinaigrette €6

Marinated baby beets, hummus, feta €6.5

DESSERTS

Rhubarb vacherin, vanilla cream, lemon curd

Elderflower ice cream, raspberry & gin granita