

DINNER MENU

Smoked almonds €4

Nocellara olives €4

Sourdough, smoked bacon butter €5

Carlingford oysters, chilli crack (1pcs) €4

Iberico ham & cheese croquettes €8.5

Jumbo asparagus, wild garlic & hazelnut salsa, brown butter hollandaise €16

Seabream crudo, cherry tomato, chilli ponzu €15

Buratta, panzanella salad €14

Lambay island crab on toast, fennel salad €18

Butternut squash agnolotti, straciatella, aged balsamic €15/ €28

Lamb ragu, wild garlic, strozzapreti €16/€29

Baked brill, mussels & dashi butter sauce €29

Pan fried gnocchi, pea, king oyster, Cais na tire €25

JJ Young rib eye, Cafe de Paris butter, crispy onion €37

BBQ Salters pork chop, dijon, apple & radish salad €28

McLoughlin's Cote du Boeuf to share €75

SIDES

Ballymakenny spuds, roast garlic mayo €6

Bitter leaf salad, citrus vinaigrette €6

Charred cabbage, nduja honey butter €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.