

DINNER MENU

Smoked Almonds €4

Nocellara olives marinades in garlic & herbs €4

Sourdough, confit garlic butter €6

Carlingford oyster, Granny Smith apple and celery granita (1pcs) €4.5

Brisket croquettes, butternut squash puree €9

Crispy tapioca square, Iberico ham, chilli jam €10

Whipped feta, baby beetroot, hazelnut, caraway seeds dressing €14

Bluefin tuna crudo, Highbank Orchard teriyaki, cucumber and blackberry €17

Burrata, heirloom tomatoes, balsamic dressing €14

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

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

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

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

BBQ Turbot, mussels, baby leeks, carrot and ginger sauce €32

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

Paprika glazed charred half chicken with Abercorn leaf salad €31

JJ Young Cote du Boeuf w/ Ballymakenny spuds and Abercorn leaf salad €89

Ballymakenny spuds, dijonnaise €6

Bitter leaf salad, croutons, citrus vinaigrette €6

Charred cabbage, nduja honey glaze, crispy onions €6

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

2 courses €36

3 courses €42