

## **SNACKS**

Smoked almonds €5

Nocellara olives €5

Carlingford oysters, tomato chilli ponzu (4pcs) €18 / (6pcs) €26

Chicken Kiev, garlic chicken butter, crispy chicken skin €12

Boyne Valley goat cheese tartlet, pickled shallots €9.5 (add Oscietra caviar for €5)

## **STARTERS**

Grilled prawns, garlic, chilli, toast €16.5

Scallops, smoked pancetta, Abercorn's white turnip, brioche €18

Andarl pork belly, white bean, Gubbeen chorizo cassoulet €17

Tuna tartare, dehydrated tomato, chilli ponzu, green beans, croutons €18

Mushroom scarpinocc, shiitake broth, glazed maitake, pickled shimeji €15

## **MAINS**

Roast carrot, gnocchi, Hegarty's cheddar, sea buckthorn, almonds €29

BBQ Andarl pork chop, date puree, apple, black pudding jus gras €34

Monkfish, crispy mussels, butternut squash, Abercorn's rainbow chard €37

9oz black Angus sirloin, confit onion, pepper sauce, mizuna €42

JJ young Cote de boeuf to share, spuds, salad €95

Fish of the day to share, spuds, salad (ask server for the daily price)

## **SIDES**

Crispy spuds, confit garlic aioli €6.5

Tender stem greens, smoked almond satay €6.5

Bitter leaf salad, citrus dressing €6

Fruit and veg supplied by Keelings, Co. Dublin & Abercorn farm Co. Wicklow. Beef from JJ Young, Co. Kildare. Fish from Wrights of Marino 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.