### **LUNCH SET MENU**

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, garden peas, basil, taramasalata Killary Fjord mussel chowder Heirloom tomato, chilli jam, basil sorbet

### **MAINS**

Poached cod, ham hock dashi, garden peas 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 Roast cauliflower, capers, raisins €6.5

# **DESSERTS**

Rhubarb vacherin, vanilla cream, lemon curd Elderflower ice cream, raspberry & gin granita

All fruit and veg supplied by Keelings, Co. Dublin. Beef from JJ Young, Co. Kildare. Fish from Kish Fish, 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.