

## DINNER MENU

Smoked Almonds €5

Nocellara olives €4

Sourdough, confit garlic butter €6

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

Crispy tapioca square, rhubarb, rice cracker €9

Roasted chicken and sweetcorn croquettes, fermented chilli €10

Burrata, heirloom tomatoes, cantabrian anchovy, tarragon, sourdough crisps €14

Kilkeel crab cannoli, horseradish, pickled fennel €15

Bluefin tuna crudo, Highbank Orchard teriyaki, cucumber & blackberry jam €17

Seared scallops, cauliflower & coconut puree, crispy chicken skin, wild garlic gremolata €18

BBQ lamb rump and padron peppers, brown butter hummus, sumac and celeriac vinaigrette €16

Braised beef ragu, maccheroncelli, sun-dried tomato, pangrattato €16/€29

Octopus, roasted crown prince risotto, St Tola goats cheese & crispy sage €17/€30

Gnocchi, organic leek, spring peas, wild garlic, St Tola curd €27

Pan seared cod with cockles, celeriac, courgette pickle, saffron butter sauce €29

Pork T-bone, charred pak choi, plum, Stonewell irish cider jus, Goatsbridge trout roe €36

Charred half chicken, smoked paprika glaze, polenta fries, Cais na Tire €31

JJ Young Côte de Boeuf to share, bordelaise sauce, two sides €89

Ballymakenny spuds, dijonnaise €7

Abercorn bitter leaf salad, honey & lemon dressing €7

Hispi cabbage, pickled walnut, crispy onions €8

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.