

DINNER MENU

Smoked Almonds & Nocellara olives €9

Sourdough, caramelised onion butter €7

Carlingford oyster, celeriac mignonette, Wildwood blackberry balsamic - 3pcs €12 / 6pcs €24

Crispy tapioca square, smoked beetroot, mustard seeds €11

Ox tail croquettes, pickled walnut €13

Ardsallagh Goats cheese, Abercorn Farm squash, ginger honey, crispy sage €15

Scallop and prawn skewer, romesco, chicken fat, red chilli €19

Octopus, sweet potato raviolo, black garlic gremolata, dilisk €19

Bavette steak, bone marrow risotto, salsa verde €18

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

Shiitake bolognese spaghetti, walnut, Irish autumn truffle €17/€30

BBQ Aubergine, warm pearl barley, roasted leeks, tahini, chermoula €27

Wild Halibut, cauliflower, moqueca sauce, coriander €38

Iberico Pork Presa, celeriac, cavolo nero, BBQ apple, irish cider jus €37

Higgins 30oz Dry Aged Côte de Boeuf, bordelaise sauce, two sides €98

Ballymakenny spuds, dijonnaise €7

Abercorn bitter leaf salad, honey & lemon dressing €7

Charred broccoli & green beans, walnut dressing, onion crumble €8