



snacks

“jambon”, dill pickle 5 / two pieces

focaccia bread, nduja butter 5 / two pieces

crispy monkfish, burnt lemon ketchup, pickled jalapeno 6

to start

duck leg terrine, pickled radicchio, burnt apple ketchup 13.50

sunny side up egg, girolle mushroom, house cured pancetta, padron dressing 14

bluefin tuna crudo, blackberry ponzu, cauliflower, shiso 18

dry aged rump of beef tartare, brown crab mayo, crispy artichoke, chilli powder 16

glazed beets, pistachio cream, Cais na Tire sheep's cheese 13.50

mains

roasted crown prince squash, Hegarty's cheddar sauce, sunflower seed salsa 24

miso glazed monkfish, grilled fennel & onion, spiced onion dashi 36

grilled scallops, chanterelle mushrooms, chicken miso butter sauce, trout roe 36

loin of wild irish venison, smoked apple, hazelnut brown butter, venison pudding, bearnaise 36

roast crown of Skeaghanore duck rosehip & kumquat glaze, scallion pancake,
roast jerusalem artichoke, spicy pumpkin kimchi 75

dry aged beef chop, bordelaise sauce, bearnaise, smoked potatoes & farm leaves

côte de boeuf 1kg / 90 *sirloin* 600g / 70 650g / 78 700g / 85

black sole on the bone, chanterelle mushrooms, chicken miso butter sauce, trout roe, mussels
600g / 65 900g / 90

sides

smoked Ballymakenny potatoes, salsa verde 5

charred greens, miso vinaigrette 5

organic farm leaves, buttermilk dressing, house pickles 5

we share tips & gratuities equally between all staff members. our beef is 100% irish.