

Starters

Flamed BBQ Gravad Lax <i>gf</i> <i>Horseradish, Cucumber, Pickled Radish, Charcoal - Honey Mustard</i>	17
Pan-fried Atlantic Scallops <i>gf</i> <i>Cantaloupe Melon, Connemara Air Dried Beef, Saffron Aioli</i>	20
Piquillo Peppers stuffed with Kerry Lamb <i>gf</i> <i>Deconstructed Gazpacho, Micro Greens</i>	17
Toasted Sesame Chicken Balls <i>Mango & Black Bean Salad, Yuzu Ponzu Gel, Water Cress</i>	17
Atlantic Prawn Thom Kha <i>gf</i> <i>Shiitake, Heirloom Tomatoes, Coconut Milk</i>	18
Dry Aged Black Angus Tonnato <i>gf</i> <i>Roast Beef, Smoked Tuna, Tuna Mayo, Capers, Pine Kernels</i>	18
Caramelized Dingle Goats Cheese <i>gf</i> <i>Beetroot -Tartare, Dill Oil, Truffle Honey</i>	17
Heirloom Tomatoes and Burrata Cheese <i>gf</i> <i>King Oyster Ketchup, Wild Garlic Oil, Pine Kernels</i>	18

Soups

French Onion Soup <i>with Gruyere Crouton</i>	9
Soup of the Day <i>gf</i>	8
Wild Atlantic Seafood Chowder <i>gf</i> <i>Dill Oil</i>	13

Mains

Fillet of Atlantic Pollock <i>Root Vegetable Julienne, Kari Gosse Cold Water Shrimp, Spring Roll Pastry, Red Shiso</i>	34
Prime Irish Beef Burger <i>Lettuce, Tomatoes, Pickled Gherkins, Burger Sauce, Block and Barrel Red Cheddar, French Fries</i>	24
<i>Skeaghanore Duck Breast</i> <i>Charred Sweetcorn, Sweetcorn Quiche, Curly Kale, Raspberry Jus</i>	36
Stuffed Corn-fed Chicken Supreme <i>gf</i> <i>Black Oyster Mushrooms, Foie Gras, Truffle Polenta</i>	32
Slow Cooked Oriental Lamb Stew <i>gf</i> <i>Squash, Chickpea, Mint-Sheep Yoghurt</i>	30
Braised Short Rib of Prime Irish Beef <i>gf</i> <i>Roscoff Onion & Mustard Jus, Potato- Champ, Glazed Carrot</i>	32
Teriyaki glazed Pork Belly & Chilli Tiger Prawns <i>gf</i> <i>Charcoaled Sweet Potato, Chinese Cabbage, Peanuts</i>	30
Josper Grilled Fillet of Atlantic Salmon <i>gf</i> <i>Green Spring Salad, Beurre Blanc, Radish, Wild Garlic Mash</i>	32
Charred Octopus "Paella" <i>gf</i> <i>Cockles and Mussels, Saffron Risotto, Peas and Green Beans, Chorizo</i>	34
Crispy Panko Onsen Egg <i>Truffle Risotto, Spinach, Parmesan</i>	28
Wild Garlic Orecchiette <i>Mini Buffalo Mozzarella, Cherry Tomatoes</i>	24

Josper Grill

*All Josper Grill dishes are served with a sauce of your choice,
Savoyard Potato, Baby Vine Tomatoes and Padron Peppers*

Sauces: BBQ, Chimichurri, Peppercorn, Roscoff Onion Jus, Béarnaise, Jus

28 Day Dry Aged Fillet Steak 9oz <i>gf</i>	43	Rack of Kerry Lamb <i>gf</i>	43
Free Range Pork Tomahawk <i>Gratinated with Café de Paris Butter</i>	32	Entrecote on the Bone (2pax) <i>gf</i> <i>From our Own Dry Ager</i>	76
28 Day Dry Aged Ribeye 10oz <i>gf</i>	35		

Mixed Seasonal Salad <i>gf</i>	5	Oven roast Heirloom Carrots <i>gf</i>	5
Fried Mushrooms with Garlic Butter <i>gf</i>	5	Creamed Baby Spinach <i>gf</i>	5
Mixed Seasonal Vegetables <i>gf</i>	5	French Fries	5
Roast Rosemary Baby Potatoes <i>gf</i>	5	Mashed Potatoes <i>gf</i>	5

gf = gluten free

We support our local suppliers in compliance with our ECO policy to reduce the impact on
Our environment. All prices shown are inclusive of VAT
Should you suffer from any food allergies please notify a member of our team.