



## SNACKS

- OGGIO E PEPE TARTELETTE (V) | € 4.50  
POTATO & PARMESAN BEIGNET (V) | € 4.50  
CHICKPEA PANISSE, RAISIN AND CAPER PURÉE (V) | € 4.00  
LAMB KOFTA, CHIVE MAYO | € 4.50  
DUCK PROSCIUTTO, HAZELNUTS | € 5.00

## SMALL PLATES



Asparagus and Local Peppered Cheeselet Tart (V)  
LOCAL PEPPERED CHEESELET ROYAL SUNFLOWER SEED PRALINE  
€ 13.00

'Carbonara' Scarpinocc  
AGED PECORINO, GUANCIALE, EGG YOLK PURÉE  
€ 14.00 | € 19.00

Roasted Cauliflower Velouté  
BROWN BUTTER, POTATO AND 24-MONTH-OLD PARMESAN BEIGNET  
€ 12.00



Rigatoni Veal Ragout  
SHIITAKE MUSHROOMS, ALMONDS  
€ 14.00 | € 19.00

Corn Fed Chicken & Smoked Cheese Croquette  
CELERIAC AND APPLE RÉMOULADE, CHIVE EMULSION  
€ 13.50

Pumpkin Risotto (V) (V)  
DUCK PROSCIUTTO, HAZELNUT OIL  
€ 13.50 | € 18.50

Local Chicken Liver Pâté  
BRIOCHE, CARAMELISED ONIONS, PUFFED SEEDS  
€ 13.00



Share any two starter pasta dishes for € 27.00

# LARGE PLATES

## Fillet of Beef

GLAZED CARROTS, ONION RINGS, POTATO PAVÉ, JUS  
€ 34.00

## Veal Rump

SATAY SAUCE, BOK CHOY, CAULIFLOWER  
€ 28.00

## Fish of the Day

PLEASE ASK OUR SERVER FOR THE FRESH FISH OF THE DAY

## Duck Breast

DUCK LEG 'BUREK', PICKLED BEETROOT, BLACK BERRIES, JUS  
€ 28.50

## Lamb Chump

LAMB KOFTA, BLACK OLIVE, FETA, IMAM BAYILDI, JUS  
€ 28.50

## Corn Fed Chicken Breast

ASPARAGUS, CREAMED SPINACH, PORCINI GNOCCHI, JUS  
€ 26.50

## Confit Aubergine

CHICKPEA PANISSE, ROMESCO, CRISPY KALE  
€ 20.00

## Chateaubriand for Two

600G OF GRILLED BEEF FILLET  
CHOOSE ANY 2 SIDE DISHES AND 1 SAUCE  
€ 70.00

## SIDE DISHES

POTATO PAVÉ, HERB EMULSION | € 4.00  
POLENTA FRIES | € 4.00  
HAND CUT CHIPS | € 4.00  
GRILLED BROCCOLINI SALAD | € 5.50  
ONION RINGS | € 4.00

## SAUCES

WILD MUSHROOM SAUCE | € 4.00  
PEPPERCORN AND BRANDY SAUCE | € 4.00  
JUS | € 4.00  
HOLLANDAISE | € 4.50

 Denotes vegetarian dishes

 Denotes items prepared without any gluten containing ingredients

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.

Prices are inclusive of VAT. All items are subject to availability.



## DESSERTS

Gianduja Delice 

HAZELNUT BROWNIE, CARAMEL ICE-CREAM

€ 8.00

'Banoffee'

DULCE DE LECHE, BANANA, SHORT BREAD, MILK ICE-CREAM

€ 8.00

Crème Brûlée

DRUNKEN RAISINS, SPICED CANTUCCI

€ 8.00

Mascarpone and Coffee Mousse

DARK CHOCOLATE NAMÉLAKA, BROWN BUTTER TUILLE, TOP HAZELNUTS

€ 8.00

Sticky Toffee Pudding

BRANDY SNAP, BUTTERSCOTCH SAUCE, VANILLA ICE-CREAM

€ 8.00

Ice-Cream/Sorbets of the day

€ 2.50

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