TASTE OF IRELAND

Cheese Selection, Durrus, Wicklow blue brie, Wicklow nettle & chive cheddar, St Tola Ash goats cheese, quince jelly, grapes, rosemary sea salt crackers €15

Meat Selection, peppered beef, glazed ham, cured chorizo, pickled cauliflower, heirloom tomato, red onion €17

Seafood Taster, salmon gravlax, crab rillettes, smoked mackerel, celeriac, horseradish, sea salad, Guinness bread €20

SOUPS

Minestrone, tomato bruschetta €8.50

Bouillabaisse, mullet, prawns, mussels, clams, saffron rouille €12

STARTERS

Superfood Salad, quinoa, broccolini, beets, edamame, feta, pomegranate dressing €12

Chicory Salad, pear, Wicklow blue brie, walnuts €12

Pan Seared Scallops, mango, bonito, dashi €16

Burrata, heritage tomatoes, watercress, basil pesto, aged balsamic €10

Seared Beef Carpaccio, rucola, parmesan €14

St Tola’s Ash Goats Cheese, pickled beetroot, mixed leaves €12

Seared Duck Breast, charred orange, plum, cucumber, kale €14

MAINS

Seabass, green beans, potato purée, carrot, lime €24

Organic Atlantic Salmon, fennel, wild Atlantic greens, piquillo peppers €24

Half Grilled Chicken, shiitake, pak choi, tamarind jus €22

Nordic Pulled Oats, butternut squash, barley, peppers €18

Melanzane, ricotta, sundried tomato, parmesan, arrabiata €16

Belmullet Lamb Three Ways, parsnip, sumac €28

Seafood Linguini, courgette, tomato, prawn bisque €17

10oz Irish John Stone Dry Aged Beef Striploin, peppercorn or béarnaise, choose of two sides €28

SIDES €4.50

- Baby Carrots
- Broccolini
- Asparagus
- Spinach

- Heritage Tomato & Red Onion pesto
- Rocket & parmesan balsamic
- Braised baby gem caesar dressing

- Potatoes -
  - Skinny fries
  - Triple cooked chips
  - Steak chips
  - Chateaux potatoes
  - Mash

All our Meat and Poultry is 100% Irish and is traceable from farm to fork.

Vegan | Vegetarian

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu, which contains a full listing of our dishes and itemises the allergenic ingredients of each, where applicable.