

CARLINGFORD LOUGH ROCK OYSTERS	Mignonette	€ 3 each	
	Asian style	€ 4 each	
	Cucumber & caviar	€ 6 each	
STARTER / MAIN	Burrata for 2, vine tomatoes, kalamata olives & basil	€ 18	
	Chicken broth, rice noodles	€ 10	
	Heirloom beetroot salad, figs, truffle honey, goats cheese	€ 12	
	Irish smoked & cured salmon, caper berries	€ 15	
	Tempura of soft shell crab, black bean sauce, fermented slaw	€ 16	
	Seared tuna, warm niçoise salad, potato crisps	€ 12	€ 18
	Spiced mackerel fillet, orange, fennel & samphire salad	€ 12	
SALADS	Broccoli, kale, sweet potato & cashew nuts	€ 9	€ 16
	Mediterranean chopped salad, buffalo feta, flax seeds	€ 9	€ 16
	Salad of purple superfoods, brown quinoa, pomegranate dressing, toasted seeds	€ 9	€ 16
STEAK	<i>Sourced by our expert butcher, our beef is Irish, grass-fed, aged for 28 days and marinated with our house spice rub. Served with your choice of Béarnaise, Bordelaise, café de Paris butter or Wilde smoked steak sauce.</i>		
	Flat iron steak 220g	€ 22	
	Centre cut sirloin steak 250g	€ 30	
	Rib eye steak 300g	€ 34	
	Fillet steak 250g	€ 36	
	Porter house steak 500g	€ 54	
	(Add to your steak choice) 1/2 lobster	€ 20	
	(Add to your steak choice) 2 giant tiger prawns	€ 9	
RARE BREEDS	Hereford beef burger & fries	€ 24	
	Chargrilled half spatchcock chicken, garlic aioli	€ 24	
	Grilled Irish lamb cutlets, harissa	€ 29	
	Pan-fried veal liver, sage & pancetta, caramelised onions	€ 25	

SEAFOOD	Market catch, boiled new potatoes & sea asparagus		€ POA	
	Grilled giant prawns, café de Paris butter		€ 32	
	Whole Dover sole meunière		€ 42	
	Seafood risotto “bouillabaisse”		€ 26	
	Organic salmon, hollandaise		€ 26	
	Linguini of pan-fried Castletownbere scallops, Palourde clams, chilli, garlic, rocket		€ 28	
FESTIVE SPECIALS	Chestnut & apple soup, sage oil	€10	Roasted breast of bronze turkey, classic stuffing, brussel sprout & pine nut fricassee, roast potato, cranberry	€24
	Roasted quail, corn, bacon	€16		
	Dublin Bay shrimp & tiger prawn cocktail, classic Marie Rose, avocado & lime	€21	Atlantic halibut, sweet potato & lentil fritter, winter mushroom broth	€35
			Thornhill duck breast, parsnip & cardamom purée, winter vegetable fricassee	€28
SIDES	Duck fat roasties	€ 6	Sautéed spinach	€ 6
	Sweet potato chips	€ 6	Charred sweetcorn, chilli & feta	€ 6
	Fries	€ 6	Onion rings	€ 9
	Thick cut chips, truffle & pecorino	€ 9	Green salad	€ 6
	Orzo stirfry	€ 6	Cauliflower & pomegranate	€ 8
	Lobster mash	€ 10	Beans & shallots	€ 6
	Cooleeney mac & cheese	€ 9	Brown basmati rice	€ 6
DESSERTS	Miniature handmade desserts (5 pieces)		€ 15	
	Valrhona dark chocolate tart, raspberry sorbet		€ 9	
	Pandan panna cotta, exotic fruit & berries, coconut ice cream		€ 9	
	Classic apple tart, vanilla bean ice cream		€ 9	
	Blueberry crème brûlée, lemon & poppy seed shortbread		€ 9	
	Baked Alaska, peach & sour cherry		€ 9	
	Lemon tart, yogurt & lime sorbet, coconut meringue sticks		€ 9	
	Selection of ice cream & sorbet		€ 9	
	Selection of Irish farmhouse cheeses with crackers & fig chutney			
	Hegarty’s Cheddar		€ 3	
	Cooleeney Brie		€ 3	
	Cashel Blue		€ 3	
	St. Tola goats cheese		€ 3	