



Starters

Soup of the Day, Country Butter & Sour Dough Bread (1a, 4)

Stracciatella, Roasted Cherry Tomatoes, Bacon Jam, Rosemary Focaccia (1a,4,7,9,13)

Salt & Chilli Calamari, Pok Choi & Mooli Salad, Buffalo Hot Sauce (4,8,13)

Fried Rice, Squash, Avocado & Pomegranate Tartare, Chilli Salsa (13)

Mains

Beer Maple Glazed Chicken, Sweet Potato Gnocchi, Organic Mushrooms, Lardo (1a,4,13)

Fish of the Day, Please Ask Your Server

Shiitake, Fermented Soybean & Tofu Potstickers, Mushroom Soy & Miso Tea (1a, 10,11,13)

30 Day Dry Aged 8oz Striploin Irish Steak, Pepper Sauce, Triple Cooked Chips (4, 7, 13)

Sides

Butter Mash (4)

Market Vegetables, Chimichurri Dressing (13)

Desserts

Warm Dark Chocolate Mousse, Brownie, Smoked Salted Caramel Ganache, Ferrero Rocher Ice Cream (1a,3b,4,7)

White Chocolate Crèmeux, Mango, Tarragon, Lime Salad, Mini Macaroons, Pistachio Sponge (1a,4,7)

Irish Cheeses, Sheridan's Crackers & Black Irish Butter (1a,4,11,12,13)

250 Square Coffee & Loose Leaf Tea

€49.50

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F- Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G- Macadamia, H-Walnut, 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin, *Contains Unpasteurised Cheese
Price includes 9% VAT
12.5% Service Charge on parties of five or more
Menu for parties of 10 or more