



Starters

Salt & Chilli Calamari, Pok Choi & Mooli Salad, Buffalo Hot Sauce (4,8,13) €14

Irish Crab Salad, Avocado, Pickled Cucumber & Tomato (5A, 7, 13) €14

Smoked Aubergine & Chickpeas, Harissa Honey Carrots, Pomegranate & Feta Cheese (4,11) €12

King Prawns, Kimchi, Orange Chilli Chutney (1A,5C,13) €16

Kilkeel Crab, Pappardelle, Tarragon Butter Bisque Sauce (1A, 4, 5A, 5C, 7, 13) €16

Roast Jerusalem Artichokes, Wild Mushrooms & Crispy Onions (4, 13) €11

Blue Fin Tuna, Avocado, Sea Vegetables, Pickled Mustard Seed, Blood Orange Ponzu (8,12,13) €17

Mains

Steamed Cod & Roast Scallop, Spiced Sweet Potato, Chicken Skin Crumb (4,6,8,) €32

Whole Seabass, Prawn Mousse, Basil Emulsion (4, 5C, 7, 8, 13) €34

Day Boat Wild Fish Special – Please ask your server

Glazed Feather Blade, Onion, Parsley Emulsion, Surfine Caper & Lardo Sauce, Boulangère Potatoes (4,7,13) €27

Chicken Supreme, Boudin Sausage, Black Pudding Bon Bon with Leek & Potato (1A, 4,7,13) €27

Gnocchi, Garden Peas, Almond Ricotta, Pea Shoot Salad, Lemon Verde (vg) (1A, 3A, 13) €22

Grilled Monkfish Tail, Red Peppers, Fennel & Sultana Sicilian Marinade,
Sundried Tomato Salad, Herb Gnocchi (1A, 8, 13) €36

Lamb Provençal, Saffron Potato, Wild Garlic Oil (4,13) €36

10oz/283g Dry Aged Rib-Eye Steak, Pepper Sauce, Béarnaise & Chips (4,7,13) €39

8oz/227g Irish Fillet Steak, Pepper Sauce, Béarnaise & Chips (4, 7, 13) €45

Sides

Butter Mash (4) €5

Fried Greens, Garlic, Lemon & Soy (1A) €5

Skin on Chips €5

Baby Caesar (4,7,8,13) €6

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

All our Beef is 100% Irish

Price includes 9% VAT

12.5% Service Charge on parties of five or more
Evening Menu