

**Connemara Gigas Oysters**  
Served Natural, Shallot & Rhubarb Vinaigrette  
½ Doz €19, Doz €37

## STARTERS

Salt & Chilli Calamari, Pok Choi & Mooli Salad, Buffalo Hot Sauce (4,8,13)	€14.50
Native Crab, Avocado, Tomato, Basil Salad (5A, 7, 13)	€15
Smoked Aubergine & Chickpeas, Harissa Honey Carrots, Pomegranate & Feta Cheese (4,11)	€12.50   €21 as Main
King Prawns, Kimchi, Orange Chilli Chutney (1A,5C,13)	€15
Oxtail PotStickers, Chilli & Ginger Beef Tea, Crispy Onions (1A, 6, 10, 11, 13)	€11
Grilled Octopus with Spicy Chorizo Potato, Black Garlic Mayonnaise (1A, 7, 8, 12, 13)	€12
Grilled Peach & Burrata Salad, Pistachio Granola, Samphire & Gold River Leaves, Maple Vinaigrette (1A,3F,4, 13)	€13   €21 as Main
Blue Fin Tuna, Avocado, Sea Vegetables, Pickled Mustard Seed, Blood Orange Ponzu (8,12,13)	€17

## SEAFOOD

Steamed Cod & Roast Scallop, Spiced Sweet Potato, Chicken Skin Crumb (1A, 4,6,8,)	€34
Whole Seabass, Prawn Mousse, Basil Emulsion (4, 5C, 7, 8, 13)	€35
Day Boat Wild Fish Special	Please ask your server
Grilled Monkfish Tail, Red Peppers, Fennel & Sultana Sicilian Marinade, Sundried Tomato Salad, Herb Gnocchi (1A, 8, 13)	€37.50

## ENTRÉE

Chicken Supreme, Tender Broccoli, Wild Mushroom, Butter Mash & Parma Ham Sauce (1A, 4, 13)	€28.50
Gnocchi, Garden Peas, Almond Ricotta, Pea Shoot Salad, Lemon Verde (vg) (1A, 3A, 13)	€23

## STEAKS

Served with Béarnaise & Whiskey Pepper Sauce & Hand Cut Chips

Delmonico Rib-Eye	10oz/283g €41	12oz/340g €46
Fillet	6oz/170g €40	8oz/227g €47
Striploin	10oz/283g €32	14oz/397g €44

Côte de Boeuf	30oz/880g - Sharing for 2	€83
Pepper Sauce, Béarnaise, Onion Rings, Salad & Chips (1A, 4, 7, 13)		

Our steaks are from Irish Cattle under 30 months and are Aged for 32 Days by Pat McLoughlin

## SIDES

Butter Mash (4)	€6.50
Artichoke, Spinach & Mushrooms, in a Lemon Thyme Cream (4)	€6.50
Baby Steamed Potatoes, Salted Seaweed Butter (4)	€6.50
Hand Cut Chips (1A)	€6.50
Wedge Baby Gem Salad, Bacon, Blue Cheese & Tomberries (4, 7, 12, 13)	€6.50