Connemara Gigas Oysters

Served Natural, Shallot & Rhubarb Vinaigrette ½ Doz €19, Doz €37



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Beef & Parmesan (1a,4,7,12,13)	€12
Crab, Rice, Lobster & Fennel (1a,4,5a,5b,7)	€14
Calamari, Salt & Chilli, Hot Sauce (4,8,13)	€15
Mushrooms, Potato Two Ways, Roasted Yeast, Artichoke, Lemon (1a,13)	€9
Smoked Lamb, Chipotle, Mint (13)	€12

MAINS & STEAKS

1/2 Kilo of Prawns, Capers, Garlic Aioli, Butter (4,5c,7,12)	€32
Daily Fish Special, Please ask your Server	Market Price
Beef Shin, Bone Marrow, Cabbage, Potato (4,13)	€28
Iberico Pork, Arbequina Olive, Peppers (4,13)	€45
Beetroot, Hazelnut, Onion, Buttermilk (3b,4,13)	€24
Dry Aged Irish Delmonico Rib-Eye 10oz/284g	€43
Fillet 8oz/227g	€47
Smoked Striploin 12oz/340g	€38

All Steaks Served with Hand Cut Fries & a Choice of Sauce (1a,7,13) Beef Ketchup (13), Garlic Butter (4), Whiskey Pepper Sauce (4,13), Béarnaise (4,13), Red Wine Jus (13)

Côte de Boeuf 30oz/880g,

-Sharing for 2-

€110

Whiskey Pepper Sauce, Béarnaise, Onion Rings, Hand Cut Fries (1a,4,7,13)

SIDES

Kale Caesar Salad, (1a, 4,7,12,13)	
Crispy Parmesan Potatoes (1a,4,7,13)	
Butter Mash (4)	
Hand Cut Fries (1a)	
Roasted Leeks & Garden Peas (4)	
Roasted Cauliflower & Herbs (4)	
Sauces: Beef Ketchup (13), Garlic Butter (4), Whiskey Pepper Sauce (4,13), Béarnaise (4,13), Red Wine Jus (13)	€3 each

OUR STEAKS ARE FROM IRISH CATTLE UNDER 80 MONTHS AND ARE AGED FOR 82 DAYS BY PAT MCLOUGHLIN

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