

## SMALL PLATES

SEAFOOD	LAND	GARDEN
<b>Arancini</b> €16 Irish Lobster   Thermidor Sauce   Aged Manchego (1,4,5b,7,13)	<b>Jamón Croquettes</b> €12 Romesco Sauce   Aged Parmesan (1a,3a,4,7,13)	<b>Mushroom Parfait</b> €12 Pickled Shallot   Hen of the Wood   Toasted Sourdough (1,4,7,13)
<b>King Scallops</b> €17 Herb Butter   Parmesan   Pangrattato (1,4,5c,6,13)	<b>Braised Short Rib Agnolotti</b> €16 Braised Short Rib   Tarragon   Morels   White Truffle Cream (1a,4,7,13)	<b>Pan Con Tomate</b> €14 Plum Tomato   Smoked Salt   Arbequina Olive Oil (1a)
<b>Gambas</b> €17/29 Chilli & Garlic Dip   Sourdough   Smoked Maldon (1a,4,5a)	<b>Suckling Pig</b> €14 Carrot Purée   Puy Lentils   Caramelised Figs   Jus (4,9,13)	<b>Ricotta &amp; Spinach Raviolo</b> €12 Burnt Butter   Smoked Almond   Pangrattato (1a,3a,4,7)
<b>Dressed Crab</b> €17 Toasted Sourdough   Smoked Pepper Mayo   Coriander   Lime (1a,4,7,5a,13)	<b>Pressed Irish Lamb on the Plancha</b> €16 Celeriac   Picada Pesto   Natural Jus (4,13)	<b>Butternut Squash Risotto</b> €12/19 Goat Cheese   Soya Bean   Manchego (4,9,10,13)
<b>Seared Tuna</b> €16 Mango & Chilli Salsa   Avocado Purée   Coriander   Shallot Dressing (8,10,11,13)	<b>Jamón Ibérica de Bellota</b> €27 Tomato   Focaccia   Arbequina Olive Oil (1a,13)	

All our meats, seafood & game are cooked over fires of Oak, Apple & Hickory Woods.

### Suppliers

MEATS McLoughlin's Butchers  
 FRESH SEAFOOD Urban Monger  
 FRUITS & VEGETABLES Caterway, Dublin

Please note we apply a discretionary 12.5% service charge for parties of 6 or more.

Please note our seafood comes in fresh each morning and as such some dishes may be unavailable on any given day.

We source our seafood from small sustainable day boats where possible and when weather permits.

### Allergens

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

## MAINS

CHARGRILLED SEAFOOD	SIGNATURE AGED STEAKS	SHARING
<i>All served with Barbecue New Season Potatoes</i>	<i>All steaks served with House Fries or Salad &amp; Choice of Sauce (13)</i>	<i>All Sharing Dishes Include Two Sides and Two Sauces</i>
<b>Half Dover Sole</b> €34 Green Peppercorn Sauce (4,8,13)	<b>10oz Picanha</b> €39	<b>Full Spatchcock Chicken</b> (4,13) €48/24
<b>Halibut</b> €37 Squid Ink Aioli   Basque Peppers   Arbequina Olive Oil (4,7,8,13)	<b>12oz Delmonico</b> €49	<b>32oz Côte De Boeuf</b> (13) €POA
<b>Barbecue Cod</b> €31 Ratatouille   Salsa Verde   Lobster Arancini (1a,5b c,7,8,13)	<b>8oz Fillet of Beef</b> €49	<b>Whole Fish for Two</b> (8,13) €POA
<b>Grilled Monkfish</b> €32 Spiced Labneh   Smoked Almonds   Coriander (3a,8,13)	<b>10oz Smoked Striploin</b> €39	Please See Our Black Board for More Sharing Steaks and Specials
<b>Roasted Celeriac</b> €16 Burnt Onion Purée  Miso Glaze   Smoked Garlic   Chive (7,9,11)		

## SIDES

<b>Grilled Greens</b> €6 Chermoula   Toasted Almonds (1a, 3a, 4, 13)
<b>Portobello Mushrooms</b> €6 Garlic Butter   Herb Crumb (1a,7)
<b>Green Salad</b> €5 Nutritional Yeast Dressing (10,11)
<b>Baby Potatoes</b> €5 Rosemary   Confit Garlic (4)
<b>House Fries</b> €5 Spiced Lime Mayo (7)
<b>Sautéed Onion</b> €4

## SAUCES

<b>Béarnaise</b> (4,7) €3	<b>Peppercorn</b> (4,9,13) €3
<b>Chimichurri</b> (13) €3	<b>Garlic Butter</b> (4) €3
<b>Salsa Verde</b> (13) €3	

# ASADOR