

STARTERS

Seared Tuna

Mango & Chilli Salsa | Avocado Purée |
Coriander | Shallot Dressing (8,10,11,13)

Mushroom Parfait

Pickled Shallot | Hen of the Wood | Toasted Sourdough (1a, 3, 7, 12)

Pressed Irish Lamb on the Plancha

Celeriac | Picada Pesto | Natural Jus (7, 12)

Pan Con Tomate

Plum Tomato | Smoked Salt | Arbequina Olive Oil (1a)

MAINS

Butternut Squash Risotto

Goat Cheese | Soya Bean (4,9,10)

Grilled Monkfish

Spiced Labneh | Smoked Almonds | Coriander (3a,4,8,9,12)

Chicken Supreme

Carrot Purée | Puy Lentils | Caramelised Figs | Jus (4,13)

SIGNATURE AGED STEAKS

10oz Smoked Sirloin | **8oz Fillet** €12 supplement

All steaks served with House Fries or Salad and Choice of Sauce

Béarnaise (4, 7) | Chimichurri (13) | Peppercorn (4,9,13)

DESSERT

Basque Cheesecake

Winter Berry Compot (1, 3,7,12)

Chocolate Fondant

Vanilla Ice Cream (1, 3,7)

€55

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