

STARTERS

SOUP DE JOUR Please ask the Staff. Served With Brown Bread. 1a 7 9	€11	BOULETTES D'AGNEAU Lamb Meatballs, Beetroot Hummus, Yoghurt, Pitta Bread and Tomato Salad. 1a 7 11	€14
WILD MUSHROOM ARANCINI (V) Mozzarella, Truffle Veloute and Parmesan Tuille. 1a 3 7	€14	BURRATA & HEIRLOOM TOMATO Heirloom Carpaccio, Melon & Red Onion Salsa, Basil, Extra Virgin Olive Oil, with Toasted Sourdough Bread. 1a 7 12	€12
QUINOA & SAUTE SHRIMP SALAD	€13	FRESH MUSSELS & FREGOLA Fresh Roaring Water Mussels, Pasta Fregola, Asparagus Shallots, White Wine & Parsley and Green Herbs Oil 1a 3 7 12	€14
SPINACH & RICOTTA TORTELLINI	€13		

STEAKS

OUR STEAKS ARE PREMIUM IRISH-BRED CUTS FROM F.X. BUCKLEY, EXPERTLY DRY-AGED FOR 28 DAYS

Sirloin Steak 10 oz €32	Fillet Steak 8 oz €36	Côte de Beouf 16 oz €47
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Surf & Turf Add Prawns €6

Choice of Sauces

| Black Peppercorn |7|9|12| Garlic Butter |7|Red Wine Jus |7|9|12|
 Bearnaise Sauce |3|7|12|

MAIN COURSE

PAN ROAST HALIBUT Lemon Grass, Ginger, Red Pepper Coulis, Curry Cream, Basmati Rice, Burnt Cashew Nuts Served with Buttered Green Beans. 7	€37	CHICKEN BALLOTINE Seared Stuffed Crispy Chicken Ballotine With Ceps Mushroom Duxelles, Black Garlic Potatoes Mousseline, Baby Greens with Chicken Jus. 3 7 9 12	€29
TIGER PRAWN & CLAM LINGUINE Prawns & Clams, Young Spinach, Chilli, White Wine, Shallots and Parsley. 1a 3	€28	PORK FILLET Caramelized Pork Fillet, Carrot Cream, Broccoli, Sweet Potatoes, Pickled Fresh Daikon with Soya Syrup. 7	€28
IRISH SALMON Herb Crusted Salmon, Onion Cream, Braised fennel, Baby Potatoes and Watercress Velouté. 7	€31	SWEET POTATO GNOCCHI V-Ve Local Mushroom, Young Spinach, Cherry Vine Tomatoes, Cheese, Brandy Cream, Parmesan Cheese, Toasted Walnut and Aged Balsamic. 1a 7	€24

SIDES

Mashed Potatoes |7|€5 Green Salad |10|€5, Buttered Fine Green Beans |7|€7
 Steam Broccoli & Toasted Almonds |7|€7 Pont Neuf Chips €6
 Onion Strings €6 Stealth Fries €5 Creamed Spinach & Parmesan |7| €7
 New Potatoes With Fresh Herbs |7| €6 Saute Mushroom |7| €5

PRE-DINNER COCKTAILS

VODKA MARTINI €13	NEGRONI €13	FRENCH MARTINI €14
CLASSIC MARGARITA €14	GIN MARTINI €13	

ALLERGENS

1. Gluten: |a) Wheat| b) Rye| c) Barley| d) Oats| 2 Crustaceans: |a) Crab| b) Lobster| c) Cray
 fish| d) Shrimps| e) Prawns| f) Krill| 3 Eggs| 4 Fish|5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts:| a) Almonds| b)
 Hazelnut| c) Walnuts| d) Cashew| e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia |j)Queensland nut|
 9 Celery|10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a) Snails| b) Clams| c)
 Oyster| d) Scallops| e) Mussels| f) Squid| g) Octopus| h) Cuttlefish.

All nut free dishes are prepared nut free, however not within a nut free environment.