



Snacks

Guinness wheaten bread, local Irish butter [v]	£2.5
Crispy beef tongue, spicy tomato ketchup	£4
Carlingford oysters, pickled shallots [gf]	£2.25
Chilli marinated olives [gf][vg]	£2.5

Starters

Crab and sweetcorn bisque, charred sourdough	£8
Slow braised short rib of beef, brown butter crumb, celeriac remoulade, corn muffin	£9.5
Smoked salmon arancini, thermidor aioli, fennel salad	£9
Heirloom tomato and charred gem bruschetta, basil olive oil, shaved pecorino [gf][v]	£8
Smoked mackerel pate, charred sourdough	£8
Poached pear, beetroot and Fivemiletown goats cheese salad, rocket, quinoa [gf][v]	£9

Mains

Slow cooked ox cheek, horseradish crumb, olive oil mash, roast carrot, local beetroot, local greens [gf]	£18
Roast Irish corn fed chicken breast, Toulouse sausage, roast red pepper and white bean ragu, brown bread crumb	£18
Market fish of the day	£POA
Sweet potato and lentil dahl, spinach, grilled local courgette, sour dough, pomegranate molasses [gf][vg]	£16
28-day 10 oz dry aged sirloin steak [gf]	£31
28-day 8 oz dry aged fillet steak [gf]	£36
1KG sharing tomahawk steak [gf]	£65

All steaks served with triple cooked chips, roast plum tomato, mushroom, and choice of pepper sauce, wild mushroom sauce or garlic and bone marrow butter.

Desserts

Sticky toffee pudding, toffee sauce, salted caramel ice cream [v]	£6.5
Double Chocolate torte, vanilla mascarpone [v]	£6.5
Strawberry and buttermilk panna cotta, shortbread, mint [gf]	£6.5
Selection of cheese, crackers, fruit chutney	£9.5

Please inform your server of any dietary requirements.
A discretionary 10% service charge is added to all bills