



STARTERS

Beetroot Salad	13.00	Beef Tartare	15.00
Pickled Beetroots, Rocket, Goat Cheese Mousse & Candied Walnuts		Cured Egg Yolks, Cornichons, Shallots, Wasabi Mayo & Focaccia	
Mussels	14.50	Dill Brined Halibut	18.50
Nduja and Burnt Corn Sauce & Focaccia		Farro Salad & Crème Fraiche	

MAINS

Miso Glazed Aubergine	19.50	Halibut	39.50
Aubergine, Miso Glaze, Katsuobushi, Sesame, Spring onions & Couscous		Red Quinoa, Chared Corn, Sweet Pepper-Herb Salad & Creamy Carrot and Coconut Sauce	
Cacio e Pepe	22.00	Chicken Supreme	28.00
Fresh Egg Pasta, 24 Months-Aged Parmesan, Pecorino Romano & Black Pepper		Chicken and Chorizo Mousse Stuffed Chicken, Pommes Anna & Mediterranean Chickpeas	
Gnocchi	24.00	Dry-Aged Côte de Boeuf to share	95.00
Potato Gnocchi, 24 Months-Aged Parmesan, Cherry Tomatoes, Spinach & Marjoram Walnut Pesto		35 Days Longford Angus, Lyonnaise Potatoes, Rocket & Sauce Bearnaise	

SIDES

Lyonnaise Potatoes	6.50
Caramelized Onions	
Roasted Veggies	6.50
Halloumi & Pine Nuts	
Salade Maison	6.50
Mixed Leaves	

DESSERTS

Piglet's Classic Tiramisu	8.00
Tonka Beans Crème Brulée	8.50
Dessert Of The Day	8.50
3 or 5 Sheridan's Cheeses	12.50 / 19.50

PAIR IT WITH WINE

Wine flight available to match your meal served at 10.5cl/glass

1-Course Pairing	€12.50
2-Courses Pairing	€24.00
3-Courses Pairing	€35.50

We work with all 14 main allergens. If you have an allergy, please inform your waiter. A full allergen menu is available on request
Allergens: (1) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10)
Mustard (11) Sesame (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs



wine bar