



SMALL PLATES

Beetroot Salad €13.00

Pickled Beetroots, Rocket,
Goat Cheese Mousse & Candied Walnuts

Mussels €14.50

Burnt Corn with Nduja Sauce
& Focaccia

Beef Tartare €15.00

Cured Egg Yolks, Cornichons, Shallots,
Wasabi Mayo & Focaccia

SANDWICHES

Croque Monsieur €16.50

Pulled Ham, Bechamel, Comté in a Sourdough Bread
& Salad

Mediterranean Tartine €16.50

Aubergine, Courgette, Bell Peppers, Cherry Tomatoes,
Halloumi, Pine nuts & Salad

LARGE PLATES

Miso Glazed Aubergine €19.50

Aubergine, Miso Glaze, Katsuobushi,
Sesame, Spring onions & Couscous

Cacio e Pepe €22.00

Fresh Egg Pasta, 24 Months - Aged Parmesan,
Pecorino Romano & Black Pepper

Halibut €39.50

Red Quinoa, Chared Corn, Sweet Pepper - Herb Salad
& Creamy Carrot and Coconut Sauce

Dry-Aged Côte de Bœuf to share €95.00

35 Days Longford Angus, Lyonnaise Potatoes,
Rocket & Sauce Bearnaise

SIDES

Lyonnaise Potatoes €6.50

Caramelised Onions

Salade Maison €6.50

House Leaves

Mediterranean Veggies €6.50

Halloumi & Pine nuts

TO FINISH

Piglet's Classic Tiramisu €8.00

Tonka Beans Crème Brûlée €8.50

Dessert Of The Day €8.50

3 or 5 Sheridan's Cheeses €12.50 / €19.50

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

