



SMALL PLATES

Marinated olives (12)	5€
Spiced almonds (8)	5€
House bread, whipped butter & olive oil (1,7)	5€
Oyster, pickle peppers, tomato vinaigrette (12,14)	€4.50
Bacon & cabbage croquettes, caramelised apple puree (1,6,7)	€12
Crispy potato terrine, mushroom duxelle, pickle shiitakes, Cas Na Tire (6,7,12)	€14
Goat cheese mousse & preserved cherry tomato tartelette (1,7,8,12)	€12
Duck terrine, preserved beetroot, chutney & brioche (1,7,12)	€16
Tiger prawns, Garlic & dashi butter, fennel salad (2,3,6,10,12)	€18
Asparagus salad, homemade ricotta, peanut salsa (7,8,10,12)	€16

MAIN COURSES

10 oz irish Sirloin of beef, pomme purée, bourguignon dressing, beef jus, crispy shallots (6,7,10,12)	€42
Pan fried hake, cauliflower purée, grenobloise & brown butter (4,6,7,8,12)	€32
Pork belly, violet mustard sauce, grilled cabbage, apple & black garlic purée (6,7,8,10,12)	€32
Spiced aubergine, ratatouille sauce vierge, Cais Na Tire crumble (6,7)	€26

SIDES

Hand cut chips (6)	€6
Pomme purée (7)	€6
Grilled cabbage, spiced crumb (6,7)	€6
Side Salad (6,10,12)	€6

Allergens: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds
12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs
Menu can be adapted to accomodate coeliac

