

CRAFT

Snacks

Smoked almonds 4

Marinated nocerella olives 4

Iberico chorizo bellota 6

Lamb croquettes | anchovy mayonnaise | kohlrabi 6 (2 per portion)

Crab tartlets 6.5 (2 per portion)

Smoked Gubbeen gougères | onion ketchup 6 (2 per portion)

To start

Salad of spring vegetables | house ricotta | smoked almond & shallot

Pork & pistachio terrine | prune | kohlrabi | shitake | smoked eel & apple

Cured gurnard | white asparagus | broad beans | labneh | elderflower dressing

Goatsbridge trout | leeks | herb & roe butter sauce

Mains

J J Youngs flat iron | onion tartlet | morels | sprouting broccoli

Market fish | prawn raviolo | asparagus | courgette | shellfish sauce

Potato gnocchi | broccoli | king oyster mushroom | wild garlic & parmesan

Curragh lamb rump & neck | carrot | chard | wild garlic salsa verde

Dessert & Cheese

Chocolate bar | yuzu | coffee ice cream

Rhubarb | chamomile | brown butter crumble

Ballylisk | comté | house chutney & crackers

Set Dinner menu

Available Wednesday – Saturday 2 course € 42 / 3 course € 52

. Unlimited still or sparkling water €1.50 per person

Discretionary service charge of 12% for parties of 5 or more.

Allergen information available upon request.