

# CRAFT

## Snacks & Bread

To start.....

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

Or

Duck & foie gras terrine | beetroot remoulade | apricot | mustard

Or

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

Mains.....

Curragh lamb | carrot | chard | wild garlic salsa verde

Or

Market fish | prawn ravioli | asparagus | agretti | shellfish sauce

Or

Parmesan gnocchi | spring greens | king oyster mushroom | garlic leaf pesto

Dessert & Cheese.....

Ballylisk | comté | house chutney & crackers

Or

Chocolate bouchon | bergamot | coffee ice cream

Or

Rhubarb | cream cheese mousse | brown butter crumble

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## Neighbourhood menu

Available Wednesday – Saturday 2 course €45/ 3 course €55

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

Allergen information available upon request. Unlimited still or sparkling water €1.50 per person