



LUNCH & EARLY EVENING MENU

Tuesday-Friday 12pm - 6:15pm
2-courses €32 | 3-courses €38

TO START

- Celeriac soup
Truffle crème fraiche served with house baked focaccia
- Heritage tomato salad
With pickled shallots, basil and straciatella
- Potted smoked pork rilette
Pickles, charred sourdough and French mustard mayonnaise
- Chicken wings
Pickled mooli and cucumber with soy, sesame and lime

MAINS

- Roasted Haddock
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil
- Pork & leek sausage
creamy mash potatoes, onion gravy, crispy onion and chives
- Burger
honey roasted garlic mayonnaise, cheese, onion ring, in a roasted onion brioche bun with skinny fries
- Rump of beef
skinny fries and seasonal salad (€7 supplement)
- Gnocchi Cacio e Pepe (Vegetarian)
Pecorino cheese, cracked black pepper, courgette ribbons, baby green olives, Italian parsley, extra virgin olive oil

EXTRAS

- Green beans & broccoli
with mustard & honey 6
- Creamed potatoes 6
- Baby potatoes
with soft herbs mayonnaise 6
- Skinny fries 6

DESSERTS

- Warm chocolate brownie
sea salt flakes, warm chocolate sauce
& homemade hazelnut brittle ice cream
- Creme brulee
raspberry sorbet

POST DINNER DRINKS

- Cherry boom 13.80
Captain Morgan, lime juice, Luxardo,
cherry syrup, cranberry juice, bitters,
egg whites
- Galaxy 66 13.80
Fresh muddle blackberries, mezcal,
lime juice, agave syrup
- Autumn Mule 13.80
Bulleit, xante liqueur, frangelico, lemon
juice, rich syrup top up ginger beer
- Coffee Negroni 13.80
Classic negroni with coffe liqueur