

## SIDES

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GRILLED CORN ELOTES €6.50  
CHAR GRILLED CORN ON THE COB, ROLLED IN A GARLIC & SOUR CREAM MAYO,  
FINISHED WITH CORIANDER, SMOKED PAPRIKA & FETA  
(3, 7, 10)

MAPLE & SMOKED CHILI ROASTED ORGANIC CARROTS €6.50  
WHIPPED FETA, CRISPY QUINOA & SPRING ONION  
(7)

GRILLED SEASONAL BROCCOLI € 6.50  
SRIRACHA CHILI SAUCE, GARLIC MAYO, ROASTED PEANUTS & CRISPY ONIONS  
(1A, 3, 5, 10)

HAND CUT, SKINNY IRISH POTATO FRIES €5.50  
(1A)

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Please ask a member of our team for more information on allergens contained in our dishes.

Please note we accept card payments only. A discretionary 12.5% service charge will be added to parties of six or more.

**Allergens:** 1 Gluten (A Wheat, B Rye, C Barley, D Oats) - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts  
6 Soybeans - 7 Milk - 8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine Nuts)  
9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

## DINNER MENU



# STARTERS

ROAST GARLIC & CHILLI FOCACCIA BLANCO €21.00  
PROSCIUTTO, DRESSED ROCKET & ANDRIA I.G.P BURRATA (SERVES 2 PEOPLE)  
(1A, 7, 12)

ANDRIA I.G.P BURRATA CHEESE €13.95  
PICKLED BABY BEETS, FRESH FIGS, FOCACCIA CRISPS, IRISH HONEY & CRISPY CHILI DRESSING  
(1A, 7)

ROAST BUTTERNUT SQUASH SOUP €11.50  
MADRAS CURRY OIL, TOASTED PUMPKIN SEEDS & MICRO HERBS WITH TOASTED SOURDOUGH  
(1A, 7, 9)

HAM HOCK & LEEK CROQUETTE €12.95  
CREAMY CHEDDAR & SIRACHA SAUCE, PICKLED RED ONION & PROSCIUTTO  
(1A, 3, 7, 10)

ORGANIC CLARE ISLAND SALMON CEVICHE €13.50  
PASSION FRUIT, AJI AMARILLO, & COCONUT TIGERS MILK, RADISH CUCUMBER & RED ONION, HARUMAKI PASTRY CRISPS  
(1A, 4, 9)

TONKATSU GLAZED BABY BACK PORK RIBS €12.95  
SPICY MISO DRESSING, CRISPY ONIONS, CORIANDER & UME SESAME  
(4, 6, 11, 14)

CHIMICHURRI IRISH CHICKEN WINGS €12.95  
MANOR FARM IRISH CHICKEN WINGS, TONKATSU BBQ WINGS FINISHED WITH FRESH CHIMICHURRI,  
CRISPY ONIONS & CORIANDER WITH GRILLED LIME  
(1A 4, 6, 12)

GRILLED NIKKEI PERI-PERI BLACK TIGER PRAWNS €13.50  
PERI-PERI MARINATED JUMBO PRAWNS, NIKKEI SAUCE, MICRO HERB & RADISH WITH GRILLED SOURDOUGH  
(1A, 2, 6, 7)

# MAINS

NIKKEI ARROZ CON PATO €25.95  
CONFIT DUCK LEG, MUSHROOM RICE, SALSA CRIOLLA, SESAME & HONEY GLAZED CARROTS  
(6, 9, 10, 11)

BRAISED IRISH BEEF FEATHER BLADE €24.95  
TRUFFLE & MADEIRA PEARL BARLEY, BRAISING JUS, ROAST ONION, & CRISPY CAVOLO NERO  
(1C, 7, 9, 12)

PAN ROASTED SEA BASS €26.00  
CRISPY POLENTA CAKE, SLOW ROAST TOMATOES, CHORIZO JAM, FETA CHEESE PICO DE GALLO & GRILLED CORN  
(4, 7, 9)

PERUVIAN ROAST CHICKEN €25.50  
MANOR FARM IRISH HALF CHICKEN, SLOW COOKED IN OUR ASADOR, BASTED IN OUR SPECIAL PERUVIAN MARINADE,  
AJI VERDE, GARLIC & HERB ROASTED POTATO, NYX SOLTERITO SALAD  
(3, 6, 7, 10)

JOHN STONES IRISH BEEF  
280G SIRLOIN €39.95 | 230G FILLET €42.95  
ALL STEAKS ARE SERVED WITH PARIS BROWN MUSHROOM KETCHUP, ROAST ONION & SKINNY HAND CUT FRIES

CHOOSE YOUR SAUCE  
CREAMY GREEN PEPPERCORN SAUCE  
(7, 9, 10, 12)

ROAST GARLIC BUTTER  
(7)

CHIMICHURRI  
(12)

ENHANCE YOUR STEAK :  
GRILLED NIKKEI PERI-PERI JUMBO PRAWNS €5.95  
(2, 6, 7)

CRISPY HENS EGG €2.95  
(1A, 3)

GRILLED IRISH BEEF CHEESE BURGER WITH BONE MARROW €22.95  
BRIOCHE BUN, CRISPY IRISH BACON, STOUT GLAZED ONIONS,  
AMERICAN MUSTARD, MAYONNAISE, SERVED WITH SKINNY HAND CUT FRIES  
(1A, 1B, 1C, 3, 4, 7, 10, 12)

BEYOND MEAT VEGAN BURGER €16.95  
BEYOND MEAT VEGAN BURGER PATTIE, TOASTED BUN, SHREDDED ICEBERG, TOMATO,  
VEGAN MAYO & VEGAN AMERICAN STYLE CHEESE & SKINNY FRIES  
(1A, 5, 10)

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