

## A-la Carte

#### **Pre-Dinner Cocktails:**

Hellfire club Tequila, pineapple, vanilla, lime & tabasco (3,12) €13
Old fashioned Bulleit Bourbon, agave, orange & Angostura bitters (12) €14
Passion fruit martini Vodka, Passoa, Passion fruit, lime, Vanilla Sugar (3,12) €13
Hugo Prosecco, Elderflower, lemon & mint (12) €13

Homemade selection of Breads & Irish Creamery Butter (1WH,7)

### **Starters:**

Slow braised Pork belly, pickled red cabbage, bay leaf Jus (7) €14

Dressed Crab salad, lemon aioli, avocado, sourdough crisp (1,2,3,10) €17

Creamed Goat Cheese Mousse(V) plum relish, hazelnut crumb, rocket salad (7,8) €13

Hake Tempura, caper & chilli dressing, fennel salad (1,3,4,10) €15

## Mains:

## Pan-roast Chicken Supreme €27

Truffle & mushroom tortellini, baked beetroot, carrot cream & truffle Jus (1,3,4,7,12)

# Chargrilled Seabass fillet €29

Smoked Haddock beignets, sweet corn, sundried tomato, beurre blanc, lavage oil (4,7,12)

# Char-grilled 28-day aged Irish Striploin of beef 10oz. €37

Roasted cherry tomato on the vine, truffle egg yolk cream, French fries & Pepper sauce. (7,12)

### Surf & Turf €39

6oz 28 days dry-aged Irish fillet of beef, pan-fried Crab claws, French fries & pepper sauce

### Beetroot & Potato Gnocchi (V) €26

Velvety butternut squash puree, crunchy walnut, parmesan foam (1,7,8V)

-Vegan option available (ask you server)-

### Side orders

Truffle & Parmesan fries (1WH3,7) €7
Sauteed green vegetable garlic & lemon €6
Skinny Fries (1WH,7) €6

Onion Rings (1WH,3,7) €6 House salad (10) €6 Creamed Mash (7) €6

Allergens: 1 Cereals; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybean; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard; 11 Sesame; 12 Sulphites; 13 Lupin; 14 Mollusks. (V) Vegetarian.

CEREALS: WH Wheat, O Oats, B Barley, R Rye.

NUTS: A Almonds, W Walnuts, P Peanut, PI Pistachio, CA Cashew, CH Chestnuts, Pe Pecan.

Nuts are used in our kitchen - hence all products may contain traces of nuts. All deep-fried products, including chips may contain traces of gluten from previous products.

Our Suppliers: Swans on the Green, Nicks Fish, La Rousse, Redmonds fine foods, Doyle meats. 10 % Service charge applies to all parties of 10 or more, All gratuities & service charges go to employees.