



## Snacks

Hegarty's cheddar cheese croquette, fermented hot sauce v	6.5
Roth's Bakery sourdough vg house seaweed butter v	4
Cured trout tartare, sesame cracker	5.5
Smoked Almonds / Marinated Gordal olives vg	4

## Starter

Salt-cod beignet, chorizo aioli, pickled cucumber	14
Langoustine bisque, sourdough, seaweed butter	12
Heirloom beets, Dublin Hill Goat chese, fig v	13
Roast Jerusalem artichoke, kale pesto, sheep's yoghurt, hazelnuts v	12
Confit quail, potato terrine, smoked onion, blackberry	16

## Main

Pat McLoughlin bavette, roast shallot, caper beurre blanc	25
Roasted cauliflower, black garlic glaze, pickled Aleppo pepper, pecan vg	13/19
Hake, nori & espelette pepper crab, brown butter, fennel & samphire	24
Confit duck leg, cabbage & violet mustard, parsnip, cider jus	23
Venison round steak, miso sweet potato, salsify, black pudding	26

## Sides

Roast potatoes, garlic butter & Parmesan v	5.5
Rainbow carrots, tarragon butter v	5.5
Endive & apple salad, apricot dressing vg	6.5
Chips, smoked onion aioli v	5.5



**Open for cocktails from 5pm, Thursday, Friday & Saturday**

Suppliers: Pat McLoughlin (beef & lamb), JJ Young (chicken) Glenmar Seafood Country of origin of beef is Ireland Reg 2006. S.I. 307/2006. Allergen guide available: Please inform the manager if you have any allergies/particular dietary requirements. Many dishes can be tweaked to suit celiacs. 100% of gratuities are distributed between all staff. WiFi: Lotties Guest: Spring 2023