



A LA CARTE

Padron peppers, ajo blanco (v)	5
House focaccia, honey & chilli whipped butter (v)	5
Potato crisps, ricotta & chive dip (v)	6.5
Smoked almonds / marinated Riviera olives (vg)	6/6
Mussel & nduja gyoza, lemon aioli	6.5
Korean fried chicken, summer slaw, gochujang, sesame	16/24
Cured Clare Island Salmon, coconut milk, jalapeno, lime	16
Macroom buffalo burrata salad, peaches, cucumber, almond (v)	14
Harrissa cauliflower steak, fritters, romesco, chimichurri (v)	12/22
Rigatoni, Nerano courgette, sundried tomato pangrattato (v)	19
Spaghetti, Dinish Island crab, prawns, datterini tomato, lemon, chilli	22
JJ Young chicken thighs, sweetcorn, salsa verde butter	26
Howth Harbour monkfish, San Marzano tomato sauce, Sicilian aubergine	28
Pat McLoughlin's 28-day Butcher steak, crisp onion, madeira jus	34
Winetavern dry-aged Pork chop & crackling, apricot, wholegrain mustard	30
Ballymakenny roast potatoes, smoked rosemary salt & Parmesan (v)	6
Country organic farm confit carrots, whipped ricotta (v)	6
Tenderstem broccoli, potato garlic crumb (v)	6
Chips, confit garlic mayo (v)	5
Organic leaves, fennel, elderflower dressing (vg)	5

