



SATURDAY LUNCH

1PM - 3PM

Padron peppers, ajo blanco (vg)	5
House focaccia, honey & chilli whipped butter (v)	5
Potato skin, gribiche (v)	6.5
Smoked almonds / marinated Riviera olives (vg)	6
Dumplings, n'duja & mussels, soy aioli	6.5
Korean fried chicken, bao bun, green chilli, gochujang	16/24
Seabass crudo, pepper & apricot, dill	16
Macroom buffalo burrata, nectarine, peas, crisp gnocchi (v)	14
Harrissa cauliflower steak, fritters, romesco sauce, chimichurri (vg)	12/22
Rigatoni, Nerano courgette, sundried tomato crumb (v)	19
Spaghetti, Dinish Island crab, prawns, lemon, chilli	22
JJ Young chicken thighs, game chips, peppercorn sauce	26
Sea bream, fennel, cucumber, bouillabisse sauce	28
Pat McLoughlin's Butcher steak, port jus, asparagus, black garlic	34
Winetavern dry-aged Pork chop, sweet & sour sauce, carrot & ginger puree	30
Ballymakenny roast potatoes, smoked rosemary salt and Parmesan (v)	6
Organic Wicklow carrots, salsa verde, hazelnut dukkah (v)	6
Tendersteam Broccoli, caesar dressing, potato crumb (v)	6
Chips, confit garlic mayo (v)	5
Organic mixed baby leaves, house dressing (v)	5

