



A LA CARTE

House focaccia, honey & chili whipped butter (v)	5
Sicilian aubergine caponata (v)	5
Crisps, buffalo ricotta & chive dip (v)	6.5
Smoked almonds / marinated Riviera olives (vg)	6/6
Potato skins, gribiche (v)	6.5
Korean fried chicken, winter slaw, gochujang, sesame	16/24
Cured Clare Island salmon, coconut milk, jalapeno, lime	16
St. Tola goat cheese, organic leaves, beetroot, fig, walnut (v)	14
Harissa cauliflower steak, fritters, romesco, chimichurri (v)	12/22
Rigatoni, Norma aubergine, San Marzano tomato sauce, salted ricotta (v)	19
Spaghetti, Dinish Island crab, prawns, datterini tomato, lemon, chilli	22
JJ Young chicken thigh, sweetcorn, herb butter	26
Wild Atlantic halibut, caper, parsley, brown butter, fennel, croutons	28
Pat McLoughlin's 28-day Butcher steak, crisp onion, madeira jus	34
Winetavern dry-aged Pork chop, crackling, Mirabelle plums, wholegrain mustard	30
Ballymakenny roast potatoes, smoked rosemary salt & Parmesan (v)	6
Tenderstem broccoli, potato garlic crumb	6
Country organic farm carrots, salsa verde (v)	6
Chips, confit garlic mayo (v)	5
Organic leaves, fennel, chardonnay dressing (vg)	5

