



SATURDAY LUNCH

1 PM - 3 PM

House focaccia, honey & chili whipped butter (v) (2pcs)	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) (2 pcs)	6.5
Korean fried chicken, winter slaw, gochujang, sesame	16/24
Cured Clare Island salmon, coconut milk, jalapeño, lime	16
St. Tola goat's cheese, organic leaves, beetroot, figs, 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	24
JJ Young chicken thigh, sweetcorn, herb butter	26
Wild Atlantic halibut, caper, parsley, brown butter, fennel, croutons	30
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
Organic marinated courgette, basil pangrattato (vg)	6
Country organic farm carrots, salsa verde (v)	6
Chips, confit garlic mayo (v)	5
Organic leaves, fennel, chardonnay dressing (vg)	5

