

Hand Carved 100% Iberica Paleta
Tomato, Garlic,
Sourdough
€30
2,13

Oysters
Giga **€28**
Native **€32**
6,9,11,12,13

Padron Peppers
Seaweed, Salt
€7
2,13

Croquettes
Ham
€13
2,3,8,13

STARTER

Risotto
Truffle, Mushroom, Parmesan
1,8,13

Squid Ragu
Chorizo, Basil
1,4,5,6,12,13

Ham Hock
Apple Salsa, Katafi Potato, Boudin
Noir
1,2,3,8,12,13,14

Venison Tartare
Gherkins, Seaweed Crackers,
Beetroot Ketchup
2,4,12,13,14

Seafood Cocktail
Baby Gem, Marie Rose Sauce,
Lemon
3,5,6,8,13,14

MAIN

Seabream
Peas á La Francaise, Bacon, Baby
Gem
1,4,8,13

Chicken
Braised Leek, Confit Onion,
Pomme Mouseline
1,3,8,13,14

Sugar Pit Pork
Chimichurri, Smoked Almond,
Ato Bianco
1,2,8,9,13,14

Ribeye 10oz
Watercress Salad, Red Wine Jus
1,2,7,13

Cod
Mussels, Chowder, Dill
4,5,6,8,13

SIDES - €6.50

Garden Salad
12,13,14

Creamed Potato
8

Cauliflower Gratin
2,3,8,13

Chips
2

DESSERT

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice
Cream
2,3,8

Plum Tarte Fine
Almonds, Creme Fraiche,
Sorbet
2,3,9

Chocolate Mousse
Cherry, Amaretto, White Coffee Ice
Cream
3,8

Crème Brûlée
Lemon, Short Bread
2,3,8

Selection of Cheese
Quince, Grapes, Fig & Almonds,
Crackers
1,2,3,7,8,9,11,13,14

3 courses €55
2 courses €48
1 course (main) €33