

TO SHARE

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

Oyster
Giga **€28**
6,9,11,12,13,14

Croquettes
Ham
€13
2,3,8,13

Padron Peppers
Seaweed, Salt
€7
2,13

STARTER

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

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

Risotto
Truffle, Mushroom, Parmesan
1,8,13

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

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

MAIN

Peter Hannon Ribs of Beef
Roast Vegetable, Creamed Potato,
Onion Sauce
1,2,3,8,13

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

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

Chicken Supreme
Braised Leeks, Pomme
Mousseline, Oyster Mushroom
1,2,8,13

Sugar Pit Pork
Smoked Almond, Chimichurri,
Ajo Blanco
1,7,8,12,13

SIDES - €6.50

Garden Salad
13,14

Chips
2

Cauliflower Gratin
2,3,8,13

Creamed Potato
8

DESSERT

Chef's Dessert Trolley
Served With Vanilla Ice
Cream Or Rhubarb Sorbet
2,3,7,8,9,10,12,13

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

3 Artisan Cheeses
Quince, Fig & Almond
Crackers
2,3,7,8,9,11,13,14

3 Courses €60
2 courses- €48.00
1 course (Main)-€33