



Evening menu is served daily from 5 - 9pm

Soup du Jour	€1
Fresh Baked Bread	
Caesar Salad	€1
Bacon, Grana Padano and	Brioche Croutons
Chilli Garlic Prawns	€1
Butter Sauce, Sourdough	
Guinness Cured Salmon	€1
Yuzu Dressing, Green App	les, Miso Black Garlic Emulsion
Chicken & Duck Liver Part	fait €1
Grape Chutney, Crispy Sha	allots and Chives
MAIN EV Wild Garlic Pesto and Che	erry Tomatoes Pappardelle €2
MAIN EV Wild Garlic Pesto and Che Toasted Pine Nuts, Parmes	e <b>rry Tomatoes Pappardelle</b> €2 san
MAIN EV Wild Garlic Pesto and Che Toasted Pine Nuts, Parmes Beer Battered Haddock	erry Tomatoes Pappardelle €2 san €2
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Wild Garlic Pesto and Che Toasted Pine Nuts, Parmes Beer Battered Haddock Crushed Peas, Tartare Sau Char Sie Pork	erry Tomatoes Pappardelle €2 san €2 ce, Home Fries
Wild Garlic Pesto and Che Toasted Pine Nuts, Parmes Beer Battered Haddock Crushed Peas, Tartare Sauc Char Sie Pork Pak Choy, Pickled Daikon,	erry Tomatoes Pappardelle €2 san €2 ce, Home Fries
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MAIN EV  Wild Garlic Pesto and Che Toasted Pine Nuts, Parmes  Beer Battered Haddock  Crushed Peas, Tartare Sauc  Char Sie Pork  Pak Choy, Pickled Daikon,  Sesame  Roasted Seabream	erry Tomatoes Pappardelle €2 san €2 ce, Home Fries €3 Miso and Black Garlic Emulsion,
MAIN EV  Wild Garlic Pesto and Che Toasted Pine Nuts, Parmes  Beer Battered Haddock  Crushed Peas, Tartare Sauc  Char Sie Pork  Pak Choy, Pickled Daikon,  Sesame  Roasted Seabream	erry Tomatoes Pappardelle €2 san €2 ce, Home Fries €3 Miso and Black Garlic Emulsion,
MAIN EV  Wild Garlic Pesto and Che Toasted Pine Nuts, Parmes  Beer Battered Haddock  Crushed Peas, Tartare Sauc  Char Sie Pork  Pak Choy, Pickled Daikon, Sesame  Roasted Seabream  Cauliflower Puree, Snap Po	erry Tomatoes Pappardelle €2 san €2 ce, Home Fries €3 Miso and Black Garlic Emulsion, €2 eas, Aromatic Mussels Sauce
MAIN EV  Wild Garlic Pesto and Che Toasted Pine Nuts, Parmes  Beer Battered Haddock  Crushed Peas, Tartare Sauc  Char Sie Pork  Pak Choy, Pickled Daikon, Sesame  Roasted Seabream  Cauliflower Puree, Snap Po	erry Tomatoes Pappardelle €2 san  €2 ce, Home Fries  €3 Miso and Black Garlic Emulsion,  €2 eas, Aromatic Mussels Sauce

\* Dinner inclusive package

SNACKS	
Selection of Bread	€4
Selection of Savoury Nuts & Olives	€10
Sourdough Focaccia Bruschetta Cherry Tomatoes, Basil, Garlic, Extra Virgin Olive Oil, Anchovies	€14
White Bean Hummus Topped with Chives, Crispy Shallots, Chilli an	€14 d Garlic Oil
Crispy Cod Brandand Gochujang Emulsion, Parmesan	€15
Salmon Tartar on Shiso Leaves Tomato Ponzu, Avocado Puree	€16

## **VEGAN / VEGETARIAN**

Roasted Heritage Carrots Rolled in Chimichurri, Toasted Pine Nuts, served with Black Garlic Yoghurt	€22
Chickpea Shakshuka With Grilled Haloumi and Wild Garlic Pesto	€22

## TO SHARE

Chateaubriand For Two	€90
Served with Pepper and Bearnaise Sauce,	
Fries and Tahini Green Beans	
* €12pp supplement with dinner inclusive package	
Beef Tomahawk	€110
Served with Pepper and Bearnaise Sauce,	
Fries and Tahini Green Beans	
* €20pp supplement with dinner inclusive package	
Add Prawns	€8pp

## SIDE BY SIDE

House Side Salad	€8
Creamy Mash	€8
Fries	€8
Parmesan and Truffle Mayo Fires	€8
Tender Stem Broccoli	€8
Tahini Green Beans with Pomegranate	€8

<sup>\*</sup> Snacks, Sharing Plates and Additional Sides not included in dinner inclusive package.