



Starters

Crispy Calamari Salad, Riversfield Kale & Bosco's Farm Mixed Greens, Z'atar Citrus Dressing, Grilled Peaches, Salsa Verde Butter Beans. Vegan option available.

€12

Beef Cheek Croquette, Cashel Blue Cheese, Smoked Chili & Coffee Emulsion.

€10,50

Sardines in "Saor" with Highbank Orchards Treacle & Vinegar, Smoke Emulsion, Herb Mayo. **€11.50**

Smoked Salmon & Goatsbridge Trout Rilette, Wild Garlic Emulsion, Rye Crumble, Goatsbridge Trout Caviar, pickled onions. **€12**

Tokwa't Baboy - a Filipino specialty of marinated crispy Tofu, Lisduggan Farms Pork Belly, Pork Crackling, pickled red onions, chili & chives. Vegan option available. **€12**

Mains

Poached Salmon, Asparagus, Peas, Potatoes and a Herb, Mussel & Kombu Broth. **€25**

Tteokbokki - A popular Korean stir fried vegetables & rice cake dish with a twist. Cooked in Nicole's spicy Magic Sauce with Smoked Tofu, beansprouts, scallions, sesame seeds and crispy onions. **€20**
Vegetarian & Vegan.

Crispy Vietnamese Lemongrass Chicken on a bed of Vermicelli Noodles, topped with fresh cabbage, carrots, cucumber, coriander & beansprouts served with a pot of Chicken & Kaffir Lime Broth. Vegan option available. **€22,50**

Galbi Jim - A Korean specialty of braised Short Ribs served with sesame fried rice. A must try! **€24**

Dessert

Deconstructed award-winning Arán Citrus Meringue Tart. **€8,50**

Arán Coffee & Tia Maria Semi-freddo. **€8,50**

Gin & Elderflower Sorbet & mixed berries. **€8,50** Vegan.

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