



*Oysters from Kelly Oysters, Kilcolgan, Co. Galway*

*Rock Oysters €2.20 –Native Oysters €3.20 each*

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*Starter Course*

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*Seared King Scallops, Savoy Cabbage, Bacon, Parmesan Cream*

*Howth Herring, Pickled Cucumber, Smoked Potato,  
Horseradish Mayo*

*Balscadden Bay Crab Mornay*

*Dublin Bay Prawns,  
Tempura or Garlic Butter - €5 Supplement*

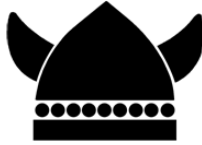
*Breast of Guinea Fowl, Celeriac, Chestnut, Potato Mousse*

*Goats Cheese, Baby Beetroot, Orange Gel*

*Please make us aware of any Allergies or Dietary Restrictions. Most of our dishes except for Dublin Bay Prawns Tempura are Gluten Free, please ask.*

*We hand select our fish from registered, reputable Irish suppliers. Our Crab & Lobster is caught sustainably by our own fishermen only meters away in Balscadden Bay.*

*All meat served is of Irish origin. Availability of all produce subject to weather conditions!*



## *Main Course*

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*Roast Monkfish, Marty's Mussels, Pumpkin & Chorizo Stew*

*Poached Blonde Ray Wing, Local Shrimp, Caper Butter*

*Lightly Battered Organic Salmon, Mushy Peas, Tartar Sauce*

*Balscadden Bay Lobster*

*Dublin Lawyer, Butter Sauce, Thermidor - €20 Supplement*

*Black Sole Meuniere*

*Regular €10 Supplement*

*Wild Game from Co Wicklow*

*Breast of Mallard, Rump of Venison, Game Sausage*

*Green Lentil, Potato & Mushroom Patti,*

*Celeriac Chips, Roast Baby Beets*

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*Choice of Dessert or Irish Farmhouse Cheeses*

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*Tea or Coffee served with Petit Fours €4.50*

*2 Course €30 3 Courses €37 (Supplement Cheese €2)*

*An Optional Service Charge of 12.5% will apply to parties of 6 or more*