

**Start**

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| Sexton West Clare Crab Claws, Roast Garlic Butter, Sourdough         | €13.5 |
| Torched Pave of Smoked Salmon, Smoke, Saffron Aioli, Purslane        | €9    |
| Wood Garden Tomatoes ~ Pickled, Terrine & Essence, Young Buck Cheese | €8    |
| Lamb Liver, Peas, Pancetta, Madeira, Pea Mousse                      | €7    |
| Ballantine of Poussin, Pistachio, Asparagus, Apple, Piccalilli       | €9    |

**Main**

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| Torched Langoustines, Seared Scallops, Langoustine Velouté, Samphire | €30          |
| Fillet of Kilkenny Veal, Wild Mushrooms, Kale, Onion Purée           | €32          |
| Sous Vide Rump of Lamb, Courgette Textures, Feta, Port               | €25          |
| Braised Beef Cheek, Turnip Textures, Turned Potatoes, Vin Jus        | €24          |
| Roast Monkfish Tail On The Bone, Fennel, Dilisk Foam                 | €28          |
| Beef Cut of the Week ~ Please ask server                             | Market Price |
| Chefs Vegetarian Dish ~ Please ask server                            | Market Price |

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| Side Salad - Skinny Fries - Triple Cooked Fries - Tender Stem Broccoli | €3.5 |
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**Sweet**

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| Pretty Blackberry Mess   | €6    |
| 70% Chocolate Pavé, Gooseberry, Praline                            | €6    |
| White Chocolate & Poached Rhubarb, Raspberry                       | €6    |
| Wood Garden Apple Tarte Tatin, Apple Salsa, Rum & Raisin Ice-Cream | €7    |
| Wood & Bell Cheese Board, Quince                                   | €12.5 |