Starters

Mains

Glazed Foie Gras Pickled Red Cabbage, Golden Raisins	17	Barbarie Duck Breast <mark>gf</mark> Beluga Lentils, Sage Polenta, Parmesan Foam	31
Pan-fried Breast of Quail <mark>gf</mark> Red Onion Jam, Baby Leaves and Herb Salad, Truffle Jus	16	Braised Lamb Shank gf Colcannon Mash, Roast Root Vegetables, Balsamic Jus	28
Seared Kerry Lamb Fillet Rosemary Panko, Minted Barley Salad	16	Irish Corn-fed Chicken Supreme gf Pepperonata, Risotto Verde	28
Oven dried Plum Tomato <mark>gf</mark> Parmesan Panna Cotta, Translucent Basil	15	Confit Beef Cheeks <mark>gf</mark> Celeriac Mash, Pearl Onion – Merlot Jus, Bacon Lardons	27
Dill & Dingle Gin marinated Salmon gf Wasabi Mayo, Cucumber Tartare	16	Crispy Salmon Pomodoro Orzo, Citrus Fennel, Pernod Beurre Blanc	30
Sous Vide Tiger Prawns Chinese Cabbage, Pineapple Sweet Chili, Tortilla	16	Miso Baked Cod gf Coriander – Garden Peas, Biryani Rice	31
Carpaccio of Prime Irish Beef gf Truffle Oil, Rocket Leaves, Pecorino Cheese	17	Pan-fried Seabass Josper grilled Peppers, Artichoke, Pesto Gnocchi	30
Soups		Prime Irish Beef Burger Lettuce, Tomatoes, Pickled Gherkins, Burger Sauce, Block and Barrel Red Cheddar, French Fries	22
French Onion Soup with Gruyere Crouton	9	Chickpea Dahl Curry v	20
Soup of the Day gf	8	Biryani Rice, Naan Bread Block and Barrel Red Cheddar, French Fries	
Wild Atlantic Seafood Chowder, Dill Oil gf	10		

Josper Grill						
28 Day Dry Aged Fillet Steak 9oz	38	Rump of Kerry Lamb	30			
28 Day Dry Aged Ribeye 10oz From our Own Dry Ager	33	Entrecote on the Bone (2pax) From our Own Dry Ager	64			
Crispy Pork Belly with Tiger Prawns	26					

Served with Gratin Potatoes, Baby Vine Tomatoes, Charred Onions

Sauces: BBQ, Chimichurri, Peppercorn, Sweet Onion Jus, Béarnaise, Jus All Josper Grill dishes are Gluten Free

Sides gf

5	Sautéed Onions	5
5	Wilted Baby Spinach	5
5	Chips	5
5	Mashed Potatoes	5
	5	5 Wilted Baby Spinach5 Chips