

SNACKS

Iberico Pata Negra

Tomato, Garlic, Grilled Sourdough €25 **Dublin Bay Prawn**

CigarsBasil, Filo Pastry, Caviar
€18

Oysters

Galway Bay Natives €19 Seafood Platter

Oysters, Half Lobster, Langoustine, Dressed Crab, Mussels, Prawns, Potted Shrimp, Mignonette, Curry Mayo, Marie Rose Sauce €75

APPETISER

Seatrout Ceviche

Chilli, Avocado Ice Cream, Coriander €10 Frito Misto

Prawns, Cod, Squid, Pink Peppercorns €12 Chopped Lyons Garden Salad

Garden Vegetables, Gem Hearts, Mayonnaise €10

Chicken and Ham Terrine

Foie Gras, Piccalilli, Sourdough Crisp €12 Wye Valley Asparagus

Brown Butter Hollandaise, Crispy Shallots €12

MAINS

Peter Hannan's Rib Eye Steak

Green Peppercorn Sauce, Garden Salad, Chips €36 Co. Wexford Hake

Haricot Vert, Salsa Verde €27 Lamb Barnsley Chop

Grilled Gem, Minted Sauce €30

Watercress Risotto

Crème Fraiche, Crispy Egg €24 Market Fish

New Potatoes, Seasonal Greens, Butter Sauce €26

SIDES

Lyon's Garden Salad Purple Sprouting Broccoli

Creamed Potatoes

Chips

€ 5

DESSERTS

Lemon Tart

Lemon Crème Fraiche, Raspberry Sorbet Arctic Roll

Genoise Sponge, Vanilla Ice Cream, Raspberries €9 Rhubarb and Elderflower

Elderflower, Sabayon, Cliff Granola €9

Selection of Cheeses

Selection of Irish and European Cheeses €9 Selection of Ice Cream and

Sorbet Crispy Tuille

13py 1 €9

FOOD ALLERGENS & INTOLERANCES

Please note all our dishes are prepared to order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas; therefore, we cannot guarantee that any menu item can be completely free of allergens.

OUR SUPPLIERS

La Rousse Foods, Kelly's Oysters, Harty Oysters, Hussey's Farm, Wrights of Marino, Shellfish de la Mer, TJ Crowe Farm, Sheridan's Cheesemongers. Peter Hannan's Meat, JJ Youngs.

BEEF SOURCED FROM UK AND IRELAND