



Dinner Menu

Bites

- Homemade Bread with Burnt Orange & Hazelnut Butter €5
- Smoked Almonds & Gordal Olives €9
- Flaggy Shore Oysters €9
- Crispy Pig's Head, Violet Mustard €9
- Salted Cod Croquette, Preserved Lemon €9
- Fried Courgette Flower, Truffle Honey €9
- Ossocollo €15
- Mandola Dei Colli €15

Starters

- Stracciatella, Grilled Peach, Datterino, Pistachio, Mint €14
- Mushroom Dumplings, Aged Soya, Fennel, Herb Oil €15
- Dry-aged Dexter Beef Dadolata, Crispy Purple Potato €16
- Scallop Ceviche, Cucumber, Ponzu, Coriander, Black Sesame €16

Mains

- Skeaghanore Duck, Radicchio, Baby Beet, Hibiscus & Red Currant Jus €34
- Grilled John Dory, Salt Baked Kohlrabi, Coco Beans, Chorizo, Clams €34
- Artichoke & Ricotta Agnolotti, Courgette & Walnut Pesto, 63° Egg €28
- Peter Hannan's Salt-Aged Irish Delmonico Beef (for 2) €82

Sides €6

- Aged Beef Dripping Hash Potatoes
- McNally Organic Leaves, Caper & Radish Salad
- Chargrilled Cabbage, Alsace Bacon
- (Sourced from McNally Organic Farm)*

Dessert

- 85% Dark Chocolate Opera, Amarena Cherry Ice-cream €10
- Sorrento Lemon Cream, Blackberry, Ginger Biscuit, Gin €9
- Rum Baba, Vanilla Mascarpone, Mango, Passionfruit, Coconut Sorbet (for 2) €19
- Cheese, Seasonal Selection, Homemade Seeded Crackers, Quince Jelly €16

Please note a service charge of 12.5% will apply to groups of 5 or more.

Allergen information available on request