

A La Carte Menu

APERITIFS

why not open your appetite with one of these classics

Negroni €16 - Bramble €16 - F&B Sour €16

TO START

Potato Velouté €12

Crème fraîche, chive - vegan option available

Golden Beetroot €16

Ardsallagh goats cheese, chicory, pear, pumpkin seed
- vegan option available

Atlantic House-Smoked Salmon €16

Salmon smoked in-house, cucumber pickle, horseradish
and dill cream cheese, house baked Guinness bread

Chicken & Foie Gras Terrine €17

Smoked prune, hazelnut, truffle

Scallops €20

Roasted carrot, dukkah, buttermilk

FOR MAINS

Maitake €28

Cashew Cream, shiitake cous cous, tarragon

Cod €30

Roast cod, smoked eel veloute, leek, coco beans

Roast Chicken €28

Fondant potasto, celeriac, truffe, cavolo nero

Skeaghanore Duck €33

Crepadine beetroot, bread sauce, quince, red cabbage

Irish Rib Eye Steak 10oz €42

Café De Paris butter, chips and salad

SIDES

- House-made sourdough Dukkah & soda bread €2/pp
 - Chips €5
- Organic Mixed Leaves, Cabernet Sauvignon Dressing €5
 - Grilled Broccoli, lemon yogurt, hazelnuts €6
- Roast baby potatoes, chilli, Crème fraîche €5

Prices exclude tea/coffee and service charge of 12.5% for groups of 4 or more. Allergen menu available - please ask your server

Wines by the Glass

Sparkling wines

Tuffeau Blanc de Blanc Brut Nature, France,	2022	€11/€49
Blard et Fils Crémant de Savoie, Brut, France	N.V.	€19/€70
Champagne Pierre Gerbais, Grain de Celles, France	N.V.	€25/€125

White wines

Simon Bize Savigny-les-Beaunes, Burgundy, France	2019	€22/€85
Clos du Tue Boeuf, Pineau de Loire, Chenin Blanc, Loire, France	2022	€16/€63
Domaine Vincent Wengier, Chablis, France	2022	€16/€62
Nuestro Verdejo, Rueda, Spain	2023	€10/€37
Geil Trocken, Riesling, Rheinhessen, Germany	2023	€13/€49
Bernhard Ott Am Berg, Grüner Veltliner, Wagram-Kamptal, Austria	2023	€15/€58
Pouco Comum, Alvarinho, Minho, Portugal	2023	€11/€43
Tinpot Hut, Sauvignon Blanc, Marlborough, New Zealand	2023	€14/€54

Red wines

Les Deux Cols 'O Font', Grenache, Syrah, Côtes-du-Rhône, France	2023	€12/€45
Jean Foillard Morgon, Gamay, Beaujolais, Burgundy, France	2022	€17/€65
Château Macquin St-Georges St-Emilion, Bordeaux, France	2021	€19/€75
Mario Giribaldi Barbera, Alma, Piemonte, Italy	2022	€10/€36
Fattoria San Lorenzo 'Vigna Burello', Marche, Italy	2019	€17/€63
Alfredo Arribas Portal del Priorat 'Gotes', Garnacha, Spain	2021	€18/€68
Marques de Tomares Rioja Reserva, Tempranillo, Rioja, Spain	2019	€14/€55
Renacer 'Punto Final', Malbec, Mendoza, Argentina	2023	€13/€48

Rosé wines

Weingut Pittnauer 'Rosé König', Blaufränkisch, Zweigelt, Austria	2023	€14/€54
Maison Mirabeau 'X', Grenache, Syrah, Provence, France	2022	€14/€57
Stefano Amerighi Rosa, Syrah, Tuscany, Italy	2022	€17/€67
Jean Leon '3055', Pinot Noir, Penedès, Spain	2022	€10/€40

Dessert Wines & Ports

Château Rieussec Sauternes, Bordeaux, France	2018	€9 /€40
Donnafugata Kabir, Moscato de Pantelleria, Italy	2022	€14/€100
Graham's 10yr Tawny Port, Douro, Portugal	N.V.	€14/€67
Quinta da Romaneira LBV Port, Douro, Portugal	2014	€14/€75
Bodega Cesar Florido, Single Cask, Dry Sherry, Cadiz, Spain	N.V.	€10/€75
Killahora Orchards, Apple Ice Wine, County Cork, Ireland	2022	€9 /€59

Full wine list available, please ask your server.