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To begin with
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- Smoked Haddock
Sweet Potato | Radicchio
Hazelnuts
€ 20
- Pan-Seared Scallops
Celeriac & Brown Butter Puree
Crispy Kale | Citrus Gel
€ 23
- Lobster Ravioli
Parmesan Crisp | Fennel
Bisque
€ 23
- Charred Beef Tartar
Anchovy | Confit Egg Yolk
Chicory
€ 21
- Rabbit Loin
Crispy Polenta
Sausage | Scallion
€ 21
- Dingle Goats Cheese
Profiterole
Chocolate & Beetroot Jus
Baby Beets
€ 19
- Textures of Leek
Soy Caramel | Red Bean Puree
€ 17
- Spicy Sweet Potato Soup
Pistachio Dukkah | Lentil Crisp
€ 11
- Roast Duck Consommé
Roscoff Onion
with Shredded Duck
€ 11

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Oysters
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- ½ Dozen
Cromane Oysters
Shallot Vinaigrette | Lemon
€ 21
- Oscietra Caviar
Celery & Dingle Gin Gel
€ 23



Supplier of the Month

Spillanes Seafood

Established in 1973 by Michael and Finola Spillane, this family-run business is now in the expert hands of their son, Paudie. With decades of knowledge passed down through generations, Spillane Seafoods has become a trusted name in both fresh and smoked fish. With a dedication to quality that shines through in every bite. All products are 100% natural, with no added preservatives - just pure, flavourful seafood.

Chefs Comment

At the heart of our kitchen is a commitment to quality, and that starts with exceptional ingredients. We're proud to work closely with local producers like Spillane Seafoods, whose passion and precision ensure we receive the freshest, Irish-caught seafood-which is always fully traceable.

Alex Nahke
Executive Chef

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Sides
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- Buttered New Potatoes
Fine Home Cut Chips
Colcannon Mashed Potatoes
Seasonal Greens
with Almond Butter
Roasted Root Vegetables
Sautéed Mixed Mushrooms
Baby Spinach
€ 8

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Fish
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- Monkfish
Rainbow Chard | Fried Oyster
Celeriac | Creamy Chorizo Sauce
€ 40
- Cod
Saffron Mussel Velouté
Cauliflower | Pickled Mussels
€ 39
- Halibut
Salsify | Lime Sauce | Broccoli
Tempura | Aioli
€ 41

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Butchers Best
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- Fillet & Crispy Pork Belly
Prawn Gyoza | Cabbage |
Chestnut & Rosemary Sauce
€ 39
- Duo of Venison
Roast Loin | Venison Pie |
Pickled Red Cabbage
Juniper Jus
€ 43
- Fillet of Sean Moriarty's
Irish Angus Beef & Braised
Short Rib
Truffled Leek Fondue
Bourguignon Jus
€ 45

All Main Courses are served with Potatoes

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Vegetarian/Vegan
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- Red Butternut Squash Tart
Fig | Confit Onion
Smoked Almonds
€ 24
- Sage Gnocchi
Smoked Gubbeen Sauce
Walnuts | Pickled Apple
€ 24
- Open Girolle Pasta
Creamy Onion Sauce
Mushroom Crisp
Macadamia Nuts
€ 24

Vegetarian/Vegan Dish is accompanied by a
Seasonal Side Salad

Our beef is proudly 100% Irish and locally sourced, supporting regional farmers and thus reducing our carbon footprint in line with our ECO policy.
We're committed to sustainability and transparency. If you have any food allergies or dietary requirements, please speak to a member of our team before ordering.
Please note that some dishes may contain allergens such as nuts, peanuts, seeds or other ingredients you may wish to avoid.
For full ingredient and allergen details, simply ask our staff or scan the QR code provided.
All prices include VAT.



Scan For Allergen Information