



## May Lunch Menu

### **Carlingford Lough Oysters**

granny smith apple, sour cream, dill oil, dillisk seaweed  
3 single 9.50 / ½ dozen 19.00

### **Ham and Smoked Cheese on Sourdough Baguette**

honey glazed Irish ham, oak smoked Irish cheddar,  
Dijon mustard aioli, baby leaves 9.95

### **Tomato, Mozzarella and Basil on Homemade focaccia**

dressed heritage cherry tomatoes, Toonsbridge  
mozzarella, olive crumb, basil pesto 10.95

*feel free to add to your sandwich, cup of today's soup, fries or a house salad 3.00*

### **Charcuterie Sharing Board for Two**

Speck ham, Bresaola, Mortadella, ham hock terrine, olives, caper berries, Cooleeney brie,  
Hegarty's cheddar, Cashel Blue, homemade chutney, Irish wheat crackers 24.00

### **-Starters-**

#### **Today's Homemade Soup**

with Hugo's breads, Mungo Murphy's seaweed whipped butter 8.50

#### **Howth Smoked Irish Salmon**

chive cream cheese, caper and dill dressing, Hugo's homemade treacle bread 12.50

#### **Whipped St. Tola Goat's Cheese**

glazed Irish heritage carrots, pickled carrots, hazelnuts, spiced filo de brick 10.95

#### **Crispy Slow Cooked Ham Hock**

garden pea velouté, pea and leek dressing, pearl onions, fried quail egg 12.50

### **-Mains-**

#### **Confit of West Cork Duck**

pomme mousseline, savoy cabbage, hazelnuts, Pedro Ximenez jus 21.50

#### **Irish Hereford Open Steak Sandwich**

beef rump cap, sourdough, slow cooked onions, chestnut mushrooms,  
horseradish, watercress, fries 19.50

#### **Lemon and Thyme Ring Farm Chicken Breast**

slow cooked chicken leg croquette, asparagus, broad beans, chicken and kombu jus 21.50

#### **Baked Atlantic Cod**

spinach, salt baked baby potatoes, salsa verde 21.50

#### **Wild Garlic and Butternut Squash Risotto**

fermented black garlic, pickled pearl onions, wild garlic, ricotta 17.50

### **-Sides-**

Salt baked baby potatoes, herb butter	5.50	Truffle and parmesan fries	6.50
Broccoli, chilli, garlic, feta	5.50	Housed dressed baby leaf salad, homemade pickles	5.50