



Dinner Menu

-Starters-

Market Oysters

Granny Smith apple, sour cream, dill oil, dillisk seaweed
3 single 12.00 / ½ dozen 24.00

Charcuterie Sharing Board for Two

speck ham, bresaola, mortadella, ham hock terrine, olives, caper berries, cooleeney brie, Hegarty's cheddar, cashel blue, homemade chutney, walnuts, Irish wheat crackers 24.00

Today's Homemade Soup

Hugo's treacle bread, homemade mungo murphy's seaweed butter 9.50

Whipped Fivemiletown Goat's Cheese

glazed Irish heritage carrots, pickled carrots, hazelnuts, spiced filo de brick 11.50

Crispy Slow Cooked Ham Hock

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

Seared West Cork King Scallops

crispy chicken wing, wild mushroom velouté, lardo, preserved lemon 18.50

House Cured Salmon

compressed cucumber, trout roe, buttermilk, dill & leek oil, squid ink tuile 13.50

-Mains-

Prime Irish Hereford Striploin of Beef

celeriac, chestnut mushroom, potato terrine, Pedro Ximenez jus 36.95

Irish Hereford Slow Cooked Short Rib

hasselback potatoes, green asparagus, spring onion, red wine jus 27.00

Wexford Lamb Rump

tomato and basil couscous, aubergine, tender stem broccoli, nduja, port jus 32.95

Champagne Ring Farm Chicken Ballotine

slow cooked chicken leg croquette, girolles, coco beans, champagne cream 26.50

Today's Market Fish

burnt leeks, mussels, salt baked baby potatoes, chicory, apple cider cream MP

Butternut Squash Risotto

fermented black garlic, hazelnut, pickled pearl onions, sage, ricotta 22.50

-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

12.5% discretionary gratuity will be added on tables of 6 guests or more.

Allergen information available at reception, please advise your server if you have any dietary requirements.