



Lunch Menu

≈ TODAY'S WORKING LUNCH DISHES ≈

ROARINGWATER BAY MUSSELS
white wine, garlic, shallot, parsley
sourdough toast 17.50

STEAK FRITES
6 Oz hereford prime rump, skinny fries
béarnaise, watercress 19

SANDWICH OF THE DAY
please ask your server 12
add skinny chips **or** small soup 15

De Martino Sauvignon Gls €8.75

Gougenheim Malbec Gls €11.25

Montarels Chardonnay Gls €11.50

≈ SHARING ≈

CHARCUTERIE BOARD FOR TWO
Coolattin, Cashel blue, Durrus, Boyne Valley bán
mortadella, bresaola grapes, preserves, crackers 26

CARLINGFORD OYSTERS
granny smith apple, mignonette
coriander 3 for 12.50 | 6 for 25

≈ SMALL PLATES, LIGHT BITES & NIBBLES ≈

CURED ATLANTIC SALMON
dill, horseradish, kohlrabi,
squid ink cracker, buttermilk 14.95

DUCK LIVER PARFAIT
sour cherry compôte, chicory
honey, toasted brioche 13.50

HOT STUFFED OLIVES
breadcrumbs, Ardsallagh
goat's cheese, red pepper aioli 6

ARDSALLAGH GOAT'S CHEESE
kumquat, heritage carrots, hazelnuts,
blood orange dressing 14.50

SOUP OF THE DAY
Guinness & black treacle bread,
seaweed butter 9.95

CHEESE PUFFS
choux bun, aged comté
warm cheese béchamel 6

≈ MAIN PLATES ≈

IRISH HEREFORD SHORTRIB
pomme mousseline, crispy onion
pickled cucumber, red wine jus 26

BAKED ATLANTIC COD
pimento pepper, black olive
fennel, bouillabaisse 27

SEAN RING CHICKEN
ratte potatoes, petit pois, leek,
confit leg croquette 25

ANDARL FARM PORK BELLY
black pudding, puy lentils
parsnip, pickled silver skin onions 24

SUMMER SQUASH GNOCCHI
butternut squash, courgettes,
parmesan foam 18.50

≈ SIDES ≈

GRILLED SWEETHEART CABBAGE
sesame ras el hanout 6.50

MIXED ROSSO SALAD
sour cherry, chilli, yoghurt 6.50

BBQ BROCCOLI
aioli, crispy kimchi dressing 6.50

BABY POTATOES
watercress and cashew pesto 6.50

TRUFFLE FRIES
aged parmesan, chives 6.50

SKINNY FRIES
sea salt 5.50

≈ DESSERTS ≈

PASTEL DE NATA
chocolate tuille, espresso ice cream
10.50

BLACK CHERRY CHEESECAKE
sour cherry compote, shortbread
cheesecake mousse 10

APPLE TARTE TATIN FOR TWO
whiskey caramel, vanilla ice cream
please allow 15 min 25

STRAWBERRY CHOUX BUN
elderflower mascarpone,
elderflower sorbet 10

CHOCOLATE MOUSSE CAKE
55% milk chocolate cremeux,
raspberry, hazelnut, ferrero
rocher ice cream 10

CHEESEBOARD
boyne valley bán, durrus, coolatin
cashel blue, chutney, crackers 17

Head Chef : Michael Morrisroe

Allergen Menu available upon request.

A 10% discretionary gratuity will be added to tables of 6 or more. 100% of all tips and gratuities, regardless of form of payment, are fully distributed to all staff fairly and transparently in line with the Payment of Wages Act (Tips & Gratuities) (Amendment) Act 2022