



Sample dinner menu

nibbles & smalls

mixed olives 3.9 smoked almonds 4.9

bread & dips 7.9

tomato salsa, carrot hummus, grilled artichoke & sumac dip, sourdough toast

chicken liver pate 9.9

fruit chutney, sourdough toast

seared tuna salad 12.5

crispy capers, dill crème fraiche, tomato salsa, frisee, avocado

braised oxtail & raclette croquettes 9

kimchi ketchup

braised wild mushrooms 10.5

wild mushrooms, truffles, parmesan, egg yolk, sourdough toast

garlic & chilli prawns 11

chilli, garlic, butter, sourdough toast

boards & bigs

organic ely farm côte de boeuf *to share* 45

triple cooked chips, hollandaise sauce, watercress salad

organic ely farm burger 16

triple cooked chips, smoked cheddar, tomato, baby gem, mustard mayo

monkfish scampi 16

triple cooked chips, lemon aioli, roe

spanish board 13.5

selection of spanish meats, roasted peppers, manchego, almonds, sourdough

irish board 13.5

organic burren ham hock terrine, gubbeen chorizo, st killian's brie, toasted sourdough, chutney

vegetarian antipasti board 12.6

marinated vegetables, cashel blue, capers, peppers, olives, sourdough

to finish

cheese plate

12

selection of Irish & Intl cheeses, chutney, honey, crackers, sourdough

homemade gluten free brownie

4.5

whipped cream

vanilla ice cream, olive oil & sea salt

6

baked Mont d'Or

18

toasted sourdough, fresh thyme