

the woodfired lunch menu

MONDAY - THURSDAY

SNACKS

Lady Olives	5.50
marinated green olives with basil mayonnaise 3,10	
Root Vegetable Crisps	6.50
thinly sliced & fried root vegetables, creme fraiche & horseradish 7	
Salted Smoked Almonds 8	5.95
Bread	6.50
house baked focaccia with garlic, rosemary & our homemade cultured butter 1a, 7	

APPETIZERS

Cream of White Onion Soup	10.50
with a grilled crouton of smoked Hegarty cheddar cheese 1a, 7	
Chicken Liver Parfait	15.50
topped with truffle butter, grape chutney and toasted brioche 1a,3,7,12	
Pork Rillettes Balls	12.50
deep fried with nduja mayo, soft herb powder and Pecorino cheese 1a, 3, 7, 10,12	
Heritage Tomato & Lemon Yogurt	14.50
lemon scented Velvet Cloud yogurt, heritage tomato, croutons, toasted pine nuts and puffed rice with sweet lemon dressing 1,7,8i,10	
Cæsar Salad & Gordal Olives	16.50
soft boil egg, smoked bacon lardons, croutons , Gordal olives, Caesar dressing & Parmesan 1a,3,4,7	
Whole Fresh Burrata	17.95
aubergine baba ghanoush, pickled green chilli, carmelised almond, Gordal olives, basil, candied lemon zest 7,8a,10	

FROM €26

JOIN US FOR SUNDAY ROAST WITH ALL THE TRIMMINGS

Stuffed roasted pork,
Roasted Sirloin of yearling beef,
Chicken, ham hock, duck liver
& tarragon pie,
Roasties, Yorkies, Stuffing, Beef Gravy

COCKTAILS

Aperol Spritz	13.50	Lovers Spliff	14.50
Aperol, Prosecco, soda 12		Gin, Rum, Tequila, Midori, lemon juice, cucumber syrup, pink lemonade	
Dolly Fizz	14	Early Riser N/A	11
St. Germain elderflower liquor, fresh lemon juice, Prosecco, topped with elderflower & cucumber foam 3,12		N/A gin, lemon juice, strawberry syrup, soda water	

MAINS

Croque Monsieur	15.50
Grilled cheese & smoked ham on toasted sourdough bread, with skinny fries 1a,7	
Croque Madame	17
Grilled cheese, smoked ham & bechamel on sourdough bread topped with fried egg, served with skinny fries 1a,3,7	

Rump Of Beef	26.50
chimichuri sauce, skinny fries and seasonal salad 7,9,10	
Steak Sandwich	24.50
with red onion lyonnaise, French dijon mustard mayo, capers, salad & fries 1a,7,9,10	

Cacio e Peppe	16.95
fried courgette, black pepper & pecorino cheese 7	

Chicken Cæsar Salad	22.50
confit and grilled corn fed chicken legs, soft boil egg, smoked bacon lardons, croutons, Gordal olives, cæsar dressing & Parmesan (add avocado €5) 1a,3,4,7	

Super-Food Salad	18.50
crisp leaves, cucumber, avocado, quiona, pine nuts, with lemon & tarragon dressing 8i	

Grilled Seabream	27.50
with Romesco sauce, cherry tomatoes and herbs 4	

Fried Onion Beef Burger (Gilligans Farm)	24.50
caramelised dry aged beef pattie, crispy onion ring, onion marmelade, red Leicester cheddar and truffle mayo in a brioche bun, served with rosemary skinny fries 1a,3,7,10,14	

FLATBREADS & PIZZAS

Our dough is fermented for 3 days and naturally-leavened

Coppa	18.50
Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper 1a,7	

Our Spinach Flatbread	18
bound with parmesan & nut brown butter, charred broccoli, melted brie & rocket 1a,7	

Cep, Truffle & Lardo	25.50
crème fraiche truffle béchamel, cep & lardo, charred broccoli, parsley & lemon zest 1a,7	

Spicy Italian Salamella	18.50
San Marzano tomato sauce, Salamella sausage, fior di latte, pickled red pepper chilli, garlic and torn basil 1a,7	

SANDIZZA

A sandwich meets a pizza, cooked in our wood-burning oven, from a fresh 3 day fermented dough, folded and fire roasted on a stone oven like a pizza.

Mortadella & Pistachio	13.50
Thinly slices of mortadella, torn burrata, buttered onion lyonnaise, chopped pistachio, basil leaves, Parmesan 1a,7,8g	

Truffle Pork	13.50
Thinly sliced smoked pork belly, fior di latte, spring onion, truffle bechamel, charred tender stem broccoli and Parmesan 1a,7	

Classic Italian	12.50
Thinly sliced parma ham, basil pesto, cherry tomatoes, mozzarella, basil leaves black pepper & Parmesan 1a,7	

Cajun Hot Honey Chicken	13.50
Corn-fed chicken thighs cooked in our hot honey sauce with rocket,mozzarella and pepperoni 1a,7	

Vegetarian	12.50
Aubergine, baba ganoush, cherry tomato, baby spinach, mozzarella, Parmesan and basil 1a,7	

SIDES

Skinny Fries	6.50
rosemary and honey roasted garlic mayonnaise 1,3,10	

New Season Baby Potatoes	5.50
with herb emulsion 3,7,10	

Glazed Broccoli	6.50
green beans honey mustard dressing, nut brown gremolata and almonds 8a,12	

Salad of Heritage Tomatoes	8.50
with lemon Velvet Coud yogurt, croutons, pine nuts and puffed rice with lemon dressing 1,7,8i,10	

Bread	5.95
house baked focaccia with garlic, rosemary & our homemade cultured butter 1a,7	

Add a Dip	4
Truffle mayonnaise Basil emulsion Nduja mayonnaise Confit garlic & herbs mayo 3,10 Honey roasted garlic mayo 3,10	

DESSERTS

Summer Fruit & Vanilla Creme Fraiche Panna Cotta	11.50
with strawberry sorbet, raspberry mousse and elderflower & lime syrup 7	

Mandarin Infused Crème Brûlée	11
with ginger cake ice cream 1,3,7	

Ice Cream and Sorbet	10.50
selection of ice cream & sorbet (ask your server for seasonal) 7	

Prices include VAT. 12.5% service charge for parties of 6 or more.

Allergen Menu: 1 Gluten 1a Wheat, 1b Rye, 1c Barley, 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean /7 Milk /8 Nuts, 8a Almonds, 8b Hazelnuts, 8c Walnuts 8d Cashew, 8e Pecan, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i PineNuts / 9 Celery / 10Mustard / 11 Sesame Seeds / 12 Sulphites / 13 Lupin / 14 Molluscs
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.