

TO START

Cream of Corn Soup With pickled radish, charred corn ravioli, lovage and Colombo spiced oil 3,7,10	12.50	Natural Hummus Chickpea, confit of garlic, topped with lady green olives, pickled red onion, fried garlic & shallot with freshly baked woodfired ciabatta 1a	13.75	Inch House Black Pudding Inch house black pudding roasted with burnt apple puree, pickled apples, watercress, lardo crudo and honey & mustard dressing 1,3,10	16
Heritage Tomato Salad With whipped goat’s cheese, croutons, pickled shallots, basil emulsion and lemon dressing 1,3,7,10	14.25	Smoked Salmon Mousse Pressed cucumber, pickled cauliflower florets, dulce & smoked salmon roe, served with soda brown bread 1a,1d,4,7	14.75	Bread House baked focaccia with garlic, rosemary & our homemade cultured butter 1a,7 OR Brown soda bread & soft herb cream cheese 1a,1d,7 (add an extra slice of brioche or woodfired ciabatta for €2)	6.95
Chicken & Duck Liver Parfait Topped with truffle butter, grape chutney and toasted brioche 1a,3,7,12	16.50				

EXTRAS

These dishes a perfect to be shared at the table

Rock Oysters (½ Dozen or Dozen) 1a,6,12,13,14 Natural (Plain) Tabasco, lemon 14 OR White soya, white balsamic dressing, chive oil, cucumber & shallot 1,6,14	4 each 4.20 each	Quality Long Sliced Smoked Salmon from Kenmare, Co. Kerry 90g 16.50 Caper, cornichon, dill & madras spiced creme fraiche topped with roasted seeds and our brown soda bread 1a,1d,4,7 180g 35
Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, flat leaf parsley 1a,3,12,13,14	19.50	Sliced Angioletto Parma Ham and Fennel Seed Salami (80g each) 29 Fresh grated horseradish, red eye mayonnaise to share & charred sourdough (add an extra 70g of either meat €9) 1a,3,10

MAINS

We cook most of our meats over charcoal and different woods for best smoky flavours.

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) Carrot purée, baby carrot, buttered kale, rosemary & pork gravy 7,9	32	8oz Sirloin (John Stone) With beef dripping chips and sauce 1,9	42	Grilled Seabream Baby courgettes with Romesco sauce, green olives, roasted artichoke, cherry tomatoes and corriander 4	36
Roasted Corn Fed Chicken Breast Braised lettuce, glazed spring peas, roasted mushroom, chervil, tarragon and shaved Parmesan 7,9	27	10oz Rib Eye Steak (John Stone) Cafe de Paris butter and beef dripping chips 1a,7,9,10	46	Roasted Salmon White onion puree, fried shallot ring, glazed asparagus and smoked chive beurre blanc 1,4,7	34.50
		ADD A PIECE OF ROASTED FOIE GRAS FOR €15			

VEGETARIAN / VEGAN

Courgette & Basil Orzo Orzo bound in courgette and basil puree with broad beans, roasted courgette, yellow tomato, Gordal olives and flaked Sam Moore’s goat’s cheese 1,7	26.50	Deep Fried Brie (Saint Marcellin) With a cauliflower & almond puree, fig & aramaic chutney, green grapes pickled shallots, green beans & carmalised almonds 1a,3,7,8a,10	28	Heritage Tomato and Lemon Yogurt Lemon scented Velvet Cloud yogurt, heritage tomato, crunchy croutons, toasted pine nuts and puffed rice with sweet lemon dressing 1,7,8,10	22
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These are our favourite meat cuts to share, be warned they sell out quickly.		ON THE BOARD		All prices per 100g of meat, portions are pre-cut to sizes written up on our chalkboard.	
1kg T Bone to share served with a sauceboat of green peppercorn sauce 1a,9	122	8oz Fillet (John Stone) Truffle sauce, foie gras and potato galette 7,9,12,13,14	65		
Chateaubriand	18/100g	Short Saddle of Lamb Lion with roasted lamb jus & salsa verde (with a choice of skinny fries or creamed potatoes)	90 to share for 2		
Aged Rib of Beef on the bone (Tomahawk) 9	14.50/100g				
ADD SAUCE: red wine sauce / pepper sauce / bernaise sauce €4 ADD Cafe de Paris butter €4					

VEGETABLES, SALADS & SIDES Shareable

These dishes can be made big or small to cater for vegetarians, subject to produce being available from Irish farms that we trust.

Skinny Rosemary Fries With honey roasted garlic mayonnaise 1,3,10	6	Onion Rings In tempura batter with confit garlic mayonnaise 1,3,10	6.75	Sharing Salad Heritage tomato salad with whipped goat’s cheese, croutons, pickled shallots, basil emulsion and lemon dressing 3,7,10	16.25
Beef Dripping Chips 1a	6.50	Sticky Smoked Short Rib Macaroni & cheese bound in creamy Béchamel with truffle & three great cheeses 1a,7,9	16.50	Green Salad Salad of green leaves, green beans, shallot and feta with honey & mustard dressing and shaved Parmesan 7,10	7.50
Glazed New Potatoes with herb emulsion 3,7,10	6.50	Charred Tender Stem Broccoli With toasted hazelnuts and crispy garlic 3,8b,10	7.50		
Creamed Potatoes With it’s own mousse 7	6.50				

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 Pine Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphites / 13 Lupin / 14 Molluscs