

Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island.

- Dylan McGrath

## TO START

<b>Onion Soup</b> Parmesan croutons, chives & soft boiled egg, with homemade focaccia	10.50	<b>Whiskey &amp; Dill Goatsbridge Trout-</b> Asparagus, dressed broad beans, lemon puree, herb crumb and tarragon	15.50	<b>Jane Russel black pudding</b> Carmelised apple puree, nut brown butter, poached quail egg, watercress and gentleman's relish	14.50
<b>Chicken Liver Parfait</b> Truffle butter, grape chutney and toasted brioche	14.50	<b>Roasted Pumpkin Hummus</b> Smoked honey & confit garlic dressing with woodfired ciabatta	13.50	<b>Bread</b> House baked focaccia with garlic, rosemary & our homemade cultured butter OR Brown soda bread & soft herb cream cheese	5.50

## EXTRAS

ADD FRESH TRUFFLE TO ANY DISH €13

<b>Truffle Cheese Flatbread</b> Truffle béchamel, fior di latte, parmesan, flat leaf parsley	19.50	<b>Native Oysters (½ Dozen or Dozen)</b> Natural (Plain) Tabasco, lemon	3.50 each	<b>Sliced Angetto Parma Ham and Fennel Seed Salami</b> Fresh grated horseradish, red eye mayonnaise & charred sourdough (add an additional 70g of either meat €7)	22.95 to share
		<b>OR</b> white soya, white balsamic dressing, chive oil, cucumber and shallot	3.70 each		

## MAINS

Cooking with charcoal and different woods to create smoky flavours is one the oldest cooking methods known to man.... without an overly complex cooking repertoire in our culture....We are sure this is a method that our ancestors used effectively in their everyday lives.

<b>8oz Sirloin (John Stone)</b> Caramelized red onion relish, red onion shells, fresh horseradish, watercress	33	<b>Saddle of Wicklow Lamb for two</b> Baby courgette, cherry tomatoes, green olives, basil and lamb jus	68 to share	<b>Seabream</b> Fennel compote, roasted fennel, new season yellow tomato salad, salty fingers, basil and smoked butter sauce	28.50
<b>10oz Rib Eye Steak (John Stone)</b> Celeriac & truffle remoulade and watercress	39	<b>Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)</b> Carrot puree, baby carrots, buttered kale and rosemary & chicken jus	28.50	<b>Roasted Salmon</b> Angetto Parma ham, charred broccoli, cavolo nero, rosemary and white beans	31.50

## VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

<b>Whole Roasted Red Pepper</b> Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta (Vegetarian or Vegan option)	24	<b>Mushroom &amp; Parmesan Pappardelle</b> Baby spinach, garlic croutons and soft centered 63 °C poached egg and parsley emulsion	24.50	<b>Vegetarian Caesar Salad</b> Crisp cos lettuce, lady green olives, roasted artichoke, pickled shallot, cherry tomatoes, parsley and tarragon (Vegetarian or Vegan option)	15.95
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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.

<b>1kg T Bone to share</b> served with a sauceboat of green peppercorn sauce	120	<b>Chateaubriand -</b>	15.50/100g	<b>Aged Rib of Beef on the bone (Tomahawk)</b>	13.50/100g
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ADD SAUCE: red wine sauce / pepper sauce / bernaise sauce 4.50

## VEGETABLES & SALADS Shareable

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

<b>Triple Cooked Fries</b> Malt vinegar & french mustard mayonnaise	6	<b>Sticky smoked short rib</b> Macaroni & cheese bound in creamy Béchamel with truffle & four great cheeses	14.50	<b>Tender Stem Broccoli</b> Charred broccoli, toasted hazelnuts and crispy garlic	6.50
<b>Sweet Potato Puree</b> Bourbon, maple syrup and brown butter	5.50	<b>Tomato Salad</b> New season heirloom tomato slices with lemon dressing, herbs and roasted pine nuts	8.50	<b>Roasted Large Cap Mushrooms</b> Garlic & parsley butter, herb & lemon sourdough breadcrumbs	6.50
<b>Creamed Potatoes</b> With it's own mousse	5.50			<b>Fade Street Onion Rings</b> Our special crumbed batter with truffle mayonnaise	5.50

## DESSERTS

<b>Strawberry Pavlova</b> Lime curd, fresh strawberries and sorbet with elderflower and mint	9.50	<b>Double Chocolate Mousse</b> Vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts	10.50	<b>Baked Rosemary Scented Camembert</b> With truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	23.50 to share
<b>Raspberry &amp; Pistachio bakewell tart</b> Raspberry ice cream and pistachio custard	10.50	<b>Vanilla Soft Serve Ice Cream</b> Caramelized Calvados apple & puree, buttered shortbread, toasted almonds and warm caramel	9.50	<b>Cheese Board</b> Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers	14.50

