

TO START

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| <p>Roasted Pumpkin Soup 11.00 Rosemary, mascarpone, pumpkin seeds and Dungarvan honey G, M, N</p> <p>Chicken & Duck Liver Parfait 15.50 Slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche G, Eg, M</p> | <p>Goatsbridge Trout 16.50 Salt baked baby beetroot, creme fraiche, dill, light beetroot dressing and brown soda bread G, M, SD</p> <p>Roasted Onion Hummus 14.50 Garlic confit, crispy shallots, sumac, homemade woodfired ciabatta G, M, S</p> | <p>Jane Russel Black Pudding 15.50 Turnip puree, caramelised swede, baby navet, poached quail egg and watercress Eg,</p> <p>Bread 5.75 House baked focaccia with garlic, rosemary & our homemade cultured butter OR Brown soda bread & soft herb cream cheese G, M</p> |
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EXTRAS

ADD FRESH TRUFFLE TO ANY DISH €13

These dishes are perfect to be shared at the table

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| <p>Truffle Cheese Flatbread 19.50 Truffle béchamel, fior di latte, parmesan, flat leaf parsley G, M</p> | <p>Native Oysters (½ Dozen or Dozen) 4 each Natural (Plain) Tabasco, lemon Cr, SD OR White soya, white balsamic dressing, chive oil, cucumber and shallot Cr, SD, SO 4.20 each</p> | <p>Sliced Angetto Parma Ham and Fennel Seed Salami 24.00 to share Fresh grated horseradish, red eye mayonnaise & charred sourdough G, MU, SD (add an additional 70g of either meat €7)</p> |
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MAINS

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

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| <p>8oz Sirloin (John Stone) 39 With a choice of fries or creamed potatoes and sauce</p> <p>10oz Sirloin (John Stone) 35 Caramelized red onion relish, red onion shells, fresh horseradish, watercress Eg</p> <p>10oz Rib Eye Steak (John Stone) 39.50 Cafe de Paris butter M, MU, SD</p> | <p>Roasted Winter Lamb Saddle 72 for two This seasons hogget with celeriac purée, black kale, pearl barley, lamb & rosemary jus with extra virgin olive oil C, M</p> <p>Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) 29.50 Carrot purée, baby carrots, buttered kale and rosemary & pork gravy G, M</p> | <p>Seabream 29.50 Jerusalem artichoke purée, buttered greens, crispy kale, pickled shimeji mushroom, Morteau sausage and artichoke crisps G, F, M</p> <p>Roasted Salmon 33 Angetto Parma ham, charred broccoli, cavolo nero, rosemary and white beans M, F</p> |
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ADD A PIECE OF ROASTED FOIE GRAS FOR €15

VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

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| <p>Courgette Linguine 25.50 Charred courgette & basil purée, edamame beans, fine green beans coated in a smoked beurre blanc with Parmesan (Vegetarian or Vegan option) G, M</p> | <p>Roasted Celeriac 26 Oyster king mushroom, celeriac purée, broad beans, buttered kale and salsa verde M</p> | <p>Iceberg Lettuce Wedge Salad 17 Celeriac ribbons, egg yolk emulsion, croutons, garlic chips, pumpkin seeds and pine nuts, Rockfields sheeps cheese and lovage mayonnaise (Vegetarian or Vegan option) Eg, G, N, M</p> |
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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.

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| <p>1kg T Bone to share 122 served with a sauceboat of green peppercorn sauce</p> <p>Chateaubriand 16.50/100g</p> | <p>Aged Rib of Beef on the bone (Tomahawk) 14.50/100g</p> <p>8oz Fillet (John Stone) 62 Truffle sauce, foie gras and potato galette</p> |
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ADD SAUCE: red wine sauce / pepper sauce / bernaise sauce 3.50 ADD Cafe de Paris butter €4

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.

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| <p>Triple Cooked Fries 6.50 Malt vinegar & french mustard mayonnaise G, Eg</p> <p>Glazed New Potatoes 5.00 Chopped chervil M</p> <p>Creamed Potatoes 5.50 With it's own mousse M</p> | <p>Sticky smoked short rib 15.50 Macaroni & cheese bound in creamy Béchamel with truffle & four great cheeses C, G</p> <p>Winter Salad of Golden & Purple Beetroot 8.50 deep fried walnuts, whipped ricotta, watercress, rocket, spinach, mint and beetroot dressing N, M</p> | <p>Tender Stem Broccoli 6.50 Charred broccoli, toasted hazelnuts and crispy garlic N</p> <p>Roasted Large Cap Mushrooms 6.80 Garlic & parsley butter, herb & lemon sourdough breadcrumbs M, G</p> <p>Fade Street Onion Rings 7.00 Our special crumbed batter with truffle mayonnaise G, Eg</p> |
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