

the woodfired lunch menu

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 Hegarty cheddar cheese 1a, 7	
Chicken Liver Parfait	15.50
topped with truffle butter, grape chutney and toasted brioche 1a,3,7,12	
Pork Rilette Balls	14
deep fried with nduja mayonnaise, soft herb powder and Pecorino cheese 1a, 3, 7, 10,12	
Beetroot Salad	14.50
golden & red beets, baked turnip, walnuts, on lemon velvet cloud yogurt 7,8c	
Cæsar Salad & Gordal Olives	16.50
Soft boil egg, smoked bacon lardons, croutons, Gordal olives, Cæsar dressing & Parmesan 1a,3,4,7	
Whole Fresh Burrata	17.95
aubergine baba ghanoush, pickled green chilli, caramelised 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
grilled chicken, soft boil egg, smoked bacon lardons, croutons, 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 29.50
with bok choy, cucumber and ginger. Spring onion with soya, sesame & lime dressing 4,7,9

Fried Onion Burger 24.50
(Gilligans Farm)
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

BAKED SOURDOUGH PIZZA

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	

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 12.50
Thinly sliced parma ham, basil pesto, cherry tomatoes, mozzarella, basil leaves and black pepper 1a,7,8a

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 and basil 1a,7

SIDES

Skinny Fries	6.50	Glazed Broccoli	6.50	Bread	5.95
rosemary and honey roasted garlic mayonnaise 1,3,10		green beans honey mustard dressing, nut brown gremolata and almonds 8a,12		house baked focaccia with garlic, rosemary & our homemade cultured butter 1a,7	
Onion Rings	6.50	Beetroot Salad	8.50	Add a Dip	4
pickled red onion rings with brown mustard mayonnaise 1,3,10		golden & red beets, baked turnip on lemon velvet cloud yogurt with candied walnuts & green apple 7,8c		truffle Mayonnaise basil emulsion nduja mayonnaise French mustard mayonnaise 3,10	
New Season Baby Potatoes	5.50				
with herb emulsion 3,7,10					

DESSERTS

Panna Cotta	11.50	Warm Chocolate Chip Cookie	11
with vanilla creme fraiche, berries dressed in elderflower & mint, with blackberry sorbet and blueberry mousse 7,12		Chocolate ice cream, crunchy chocolate crumb with a peanut butter custard 1a,3,5,7	

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

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.