



SELECTION OF HOMEMADE ARTISAN BREADS

AMUSE BOUCHE

STARTERS

Seasonal soup of the day served with accompanying garnish
€6.50

Young buck blue cheese mousse, beetroot (pickled, puree, jam)
candied walnuts, red chard, seed and nut granola
€9.00

Pork Jowel, tail & eel, roast onion shells,
baked apple, gooseberry jam, lovage, puffed rice, apple ash
€9.00

Beef Carpaccio pickled mushroom, puffed rice,
mustard frill emulsion cured yolk, smoked brisket beignet, tar tar
€9.00

Pigeon, sweet corn puree, puffed grains, crispy kale, blackberries, burnt orange
€9.00

Whiskey & Vanilla salmon, pearl barley, cucumber, herb, veloute, puffed barley
€9.50

Should you have a food allergy of any kind, please advise our waiting staff



Duck Breast & confit leg, salt baked turnip, BBQ kale, garden beans, elderflower
€24.50

*Venison Haunch, shank croquette, roast artichoke, creamed leeks,
pink fur potatoes, elderberry gel, elderberry onions*
€26.50

Hake, mussel orange, green peppercorn, confit fennel, new potato, onion shell
€24.00

*Beef Fillet, baby carrots, kale, carrot jam,
nasturtium butter, carrot and smoked brisket cannelloni*
€31.00

*Market fish, scampi tails, apple, charred cucumber,
garden radish, braised buckwheat, prawn cream.*
€24.00

SIDE ORDERS

Small €3.25 Large €5.50

Buttery mash potatoes

Market vegetables

Baby boiled potatoes

Caraway cabbage

Hand cut chips

Mixed leaf salad with garden pickles, home dried tomatoes

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