

## À LA CARTE

### STARTERS

<b>Cacio e Pepe Arancini</b> , Arrabbiata Sauce, Parmesan & Basil	(1a,4,7,13)	13
<b>Seamayo Crispy Prawns</b> , Coated in Wasabi Miso Sesame Mayo, Spring Onion, Chilli, Sesame Seeds, Soya Caramel	(3a,7,10,11,13)	15
<b>BBQ Brisket Tostada</b> , Smoked Cheese, Pico de Gallo Salsa, Whipped Avocado, Lime Sour Cream	(1a,4,12,13)	16
<b>Salt Baked Beetroot Carpaccio</b> , Fennel, Orange, Feta, Mint Salsa Verde, Micro Herb Salad	(13)	11

### MAINS

<b>½ Roast Chicken</b> , Pan Cooked Supreme, Confit Legs, Crispy Wing, Wild Garlic Pesto, Young Gem Leaf's, Chicken Butter Sauce	(4,13)	28
<b>Seabass, Romesco</b> , Peas, Fava, Green Beans, New Season Potatoes, Brown Shrimp & Caper Butter Sauce, Smoked Almonds	(3a,4,5d,8,13)	29
<b>Crab &amp; Prawn Linguini</b> , Roasted Garlic and Chilli Butter Sauce, Heirloom Tomatoes, Confit Lemon Oil Add Homemade Focaccia + €4.50	(1a,4,5a,5d,13)	25.50
<b>Twice Baked Sweet Potato</b> , Chickpea Tagine, Golden Raisin Nut Granola, Wild Leaf Salad, Sesame Dressing	(1e,1f,3a,3c,3d,10,11,13)	21.95

### GRILL

<b>Salter's Free Range Pork T-Bone</b> Served With Hand Cut Fries & Pork Jus	(1a,4,13)	28
<b>10oz Dry Aged Ribeye</b> Served With Hand Cut Fries & Pepper Sauce	(1a,4,13)	45.50
<b>10oz Angus Striploin</b> Served With Hand Cut Fries & Pepper Sauce	(1a,4,13)	40
<b>6oz Surf &amp; Turf</b> - Rump Heart, Chilli Garlic Butter, Grilled Gambas Served With Hand Cut Fries & Pepper Sauce	(1a,4,5d,13)	30

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### PIZZA

(Gluten-Free & Vegan Alternatives Available Upon Request)

<b>Margherita</b> , Tomato Sauce, Mozzarella, Basil	(1a,4)	<b>18</b>
<b>Pepperoni</b> , Tomato Sauce, Mozzarella, Basil	(1a,4,13)	<b>20</b>
<b>Mortadella</b> , Mozzarella, Burrata, Pistachio, Basil	(1a,3f,4)	<b>21</b>
<b>Diavola</b> , Tomato Sauce, Mozzarella, 'Nduja Sausage, Spicy Salami, Chili Oil, Basil	(1a,4,13)	<b>21</b>
<b>Porchetta</b> , Mozzarella, Shimeji Mushroom, Red Onion, Mint Salsa Verde	(1a,4,13)	<b>21</b>
<b>Mushroom</b> , Tomato Sauce, Mozzarella, Blue Cheese, Spinach, Smoked Oil	(1A,4,13)	<b>20</b>
<b>Chargrilled Aubergine</b> , Mozzarella, Sweet Onions, Oregano Marinated Heirloom Tomato, Basil	(1a,4,13)	<b>19</b>
<b>Buffalo Chicken</b> , Tomato Base, Mozzarella, Blue Cheese, Sweetcorn, Green Onion	(1a,4,13)	<b>21</b>

### SIDES

<b>Hand Cut Fries</b>	(1a)	<b>6</b>
<b>Sweet Potato Fries</b>	(1a)	<b>6.35</b>
<b>Fried Mash Potato</b> , Cheese, Onion, Soft Herbs	(1a,4)	<b>6.50</b>
<b>Tomato, Rocket, Red Onion Salad, Balsamic Vinaigrette</b>	(13)	<b>6.35</b>
<b>Chargrilled Corn Ribs</b> , Salt Chilli, Maple Butter	(4,13)	<b>8</b>
<b>Chargrilled Tenderstem Broccoli</b> , Mint Salsa Verde	(13)	<b>7.75</b>
<b>Homemade Focaccia</b>	(1a)	<b>4.50</b>

### SAUCES

2.60 Each

<b>Pepper Sauce</b>	(4,13)
<b>Roasted Garlic Herb Butter</b>	(4)
<b>Creamy Mushroom</b>	(4)
<b>Mint Salsa Verde</b>	(13)
<b>Hot Honey Mustard</b>	(12,13)
<b>Garlic Aioli</b>	(7,12,13)

Please note: One main course per person is required for all parties.

If you have any allergies, kindly let your server know. All products/dishes are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer.

ALLERGENS 1–Gluten (A–Wheat, B–Spelt, C–Khorasan, D–Rye, E–Barley, F–Oats), 2–Peanuts, 3–Nuts (A–Almonds, B–Hazelnuts, C–Cashews, D–Pecans, E–Brazil, F–Pistachio, G–Macedonia, H–Walnut), 4–Milk, 5–Crustaceans (A–Crab, B–Lobster, C–Crayfish, D–Shrimp), 6–Mollusc, 7–Eggs, 8–Fish, 9–Celery, 10–Soya, 11–Sesame Seeds, 12–Mustard, 13–Sulphur Dioxide & Sulphites, 14–Lupin.

All our Beef is 100% Irish Origin.