



DINNER

Starters

Broccoli Flan, Hollandaise Sauce, Confit Tomatoes,
Crispy Parmesan Crisp — €16.0

Panko Crusted Chicken Pallotines, Velouté of Peas, Vitelottes
Potato Crisps & Milk Cream — €18.0

Beef Carpaccio, Baby Gem, Passionfruit Gelée, Ginger Foam — €22.0

Roasted Octopus, Saffron Scented Broad Beans,
Broad Bean Velouté & Crunchy Sage — €22.0

Whipped Creamed Cod, Lemon Scented Potatoes,
Sweet & Sour Onion, Caperberries — €18.0

Carbs & Co.

Homemade Fresh Tonnarelli Pasta, Chicken Ragout,
Yellow Bell Pepper Velouté, Toasted Bread Crumble — €22.0

Homemade Buckwheat Gnocchetti on a Shellfish Bisque,
Dublin Bay Prawns & Truffle — €28.0

Homemade Cappellacci filled with Zucchini Flowers, Zucchini Purée,
Confit Tomatoes (V) — €24.0

Homemade, Saffron Scented Bombolotti Pasta, Broad Bean Purée, Fresh
Burrata, Crispy Guanciale — €22.0

Semolina Fregola with Clams, Mussels, Lime and Ginger — €24

All our pasta is freshly made in-house.



DINNER

Mains

Beef Filet and Sautéed Spinach Millefeuille, Parmesan Cream
& Rosemary Sautéed Potatoes — €32.0

Herb Crusted Rack of Lamb, Sweet Potato Quenelle,
Sautéed Baby Vegetables — €34

Seared Fresh Tuna, Pink Grapefruit Reduction,
Homemade Herbed Mayo — €26.0

Panko Crusted Cod, Sweet & Sour Citronette, Steamed,
Lemon & Olive Oil Scented Chicory — €28.0

Filo Pastry filled with Gorgonzola Cheese Foam, Caramelised Pear,
Candied Walnuts, Balsamic Vinegar (V) — €24.0

Ask for our catch of the day!

Dessert

Pear and Ricotta Pie, Almond Crumble, Mulled Wine Coulis — €10.0

Blackberry Parfait, Meringue Crumble & Blackberry Coulis — €10.0

Banana Cream, Warm Chocolate Brownie, Caramel Sauce
& Toasted Peanuts — €10.0

Strawberry Tartelette, Lemon Pastry Cream, Coconut Foam — €10.0

Our Tiramisu, Revisited — €10.0

Seasonal Fruit Tagliata, Homemade Vanilla Ice Cream (GF) — €10.0