

SNACKS

Smoked Almonds €3.5

Nocerella Olives €4

Crab rosti, Goatsbridge trout roe €10

Beef croquettes, carrot & star anise €8.5

Pickled Beetroot, Horseradish €5

Kaviari caviar, smoked creme fraiche, potato crisp (20g) €90

STARTERS

Torched sea bream, radish, smoked almond cream, chilli ponzu €14

Chicken & Scallops €17

Burrata, pepperonata, oregano sourdough €14

Cais na Tire tortellini, burnt onion broth €13

MAINS

Andarl pork belly, charred cabbage, cheek ragu, pickled mustard seed jus €30

BBQ Gary Hinch hen of the woods, herb gnocchi, Hegartys cheddar €23

Chargrilled turbot on the bone, smoked mussel & saffron sauce €35

Glazed short rib, smoked bordelaise, caramelised celeriac €29

JJ Young côte du boeuf to share, spuds, salad €80

SIDES

Ballymakenny spuds, black garlic mayo €6

Bitter leaf salad, citrus vinaigrette €5

Glazed carrots, carrot top pesto €6

DESSERTS

Hibiscus Vacherin, raspberry sorbet, lemon curd, vanilla cream €9

Chocolate delice, hazelnut cremeux, salted milk ice cream €10

Douglas Fir ice cream, apple crumble €7

CHEESE

Young Buck, Pear Chutney, Pickled Walnut Cake €10

CHRISTMAS MENU

Three Courses €60

SNACKS

Smoked almonds €3.5

Nocerella olives €4

Crab rosti, Goatsbridge trout roe €10

Beef croquettes, carrot & star anise €8.5

Pickled beetroot, horseradish €5

Kaviari caviar, smoked crème fraîche, potato crisp (20g) €90

STARTERS

Burrata, pepperonata, oregano sourdough

Chicken & scallops (€4 Supplement)

Torched sea bream, radish, smoked almond cream, chilli ponzu

Cais na Tire tortellini, burnt onion broth

MAINS

Chargrilled turbot on the bone, smoked mussel & saffron sauce

BBQ Gary Hinch hen of the woods, herb gnocchi, Hegartys cheddar

Andarl pork belly, charred cabbage, cheek ragu, pickled mustard seed jus

Glazed short rib, smoked bordelaise, caramelised celeriac

JJ Young côte du boeuf to share, salad, spuds (€15 pp supplement)

SIDES

Ballymakenny spuds, black garlic mayo €6

Bitter leaf salad, citrus vinaigrette €5

Glazed carrots, carrot top pesto €6

DESSERTS

Hibiscus vacherin, raspberry sorbet, lemon curd, vanilla cream

Chocolate delice, hazelnut crèmeux, salted milk ice cream

Douglas Fir ice cream, apple crumble

CHEESE

Young Buck, Greengage chutney, pickled walnut cake

COCKTAILS

Celery Gimlet €13

Gin, Chartreuse, Celery, Lime, Kaffir Lime Leaf

Sour Grapes €13

Peanut Butter Infused Whiskey, Sour Grape Cordial, Kewra Water

Bamboo €13

Dry Vermouth, Fino Sherry, Banana and Black Cardamom, Bitters

Roselle €13

Tequila, Hibiscus, Orange Blossom Water, Lime, Passion Fruit

Plum Blossom €13

Gin, Choya Plum Wine, Lime, Peach and Passion Fruit Yoghurt

Timber €14

Fenugreek Infused Aged Rum, Madeira, Maple Syrup

Virgin Collins €9

NA Gin, Kaffir Lime Leaf, Lemon, Soda Water

SWEET DESSERT WINE

Zantho Scheurebe Beerenauslese, Burgenland,

Austria 2017—Gewurztraminer/Riesling €47/€10