

## STARTERS

### STEAK TARTARE / 14.95

Hand Cut Fillet Steak Tartare (1a,7,8,9,12,13)

### YELLOWFIN TUNA TARTARE / 14.95

Ginger Soy Ponzu, Avocado and Radish (1a,8,10,11,13)

### ROASTED SCALLOPS / 14.95

Roasted Scallops, Pistachio Crumb Cauliflower Purée,  
Golden Raisins, Curry Oil (3f,4,5,13)

### KINGFISH / 13.95

Yellowtail Kingfish Carpaccio, Orange, Ruby Grapefruit, Fennel,  
Fresh Herbs, Lemon Olive Oil (8,13)

### STRACCIATELLA / 13.95 \*(V)

Smoked Ham, Heirloom Tomatoes, Toasted Sourdough (1a,4,13)

### CAULIFLOWER SOUP / 9.95

Smoked Bacon, Garlic Crumb and Herb Oil (1a,4,13) \*(V)

## MAINS

### BBQ PRAWNS / 26.00

Grilled Broccoli, Green Salad and Chimichurri (1a,5d,10,13)

### IBÉRICO SECRETO / 38.00

Chargrilled Ibérico Secreto, Roasted Fennel and Grape Salad,  
Lemon Confit (13)

### SPATCHCOCK CHICKEN DINNER FOR 2 / 42.00

Lime and Chili Brined Chicken, Green Beans,  
Roast Carrot and Baby Herb Potatoes (4,10,13)

### ORECCHIETTE / 23.00

Pork, Chili and Fennel, Chicken Jus and Pecorino (1a,4,7,13)

### SEAFOOD LINGUINE / 25.00

Mussels, Clams, Prawns, Tomato, Chili and Samphire (1a,4,5d,6)

### COURGETTE AND CAPER / 22.00 (Vegetarian)

Courgette Stuffed with Orzo bound in Capers Cream, San Marzano  
Tomatoes, Baby Basil and Parmesan (1a,4,7,13)

## DESSERTS

### CHOCOLATE CRÉMEUX / 8.95

Hazelnut, Dulce De Leche (3b,10)

### PINEAPPLE CAKE / 8.95

Roast Pineapple and Pineapple Ice Cream (1a,3a,4)

### SALTED CARAMEL ICE CREAM SUNDAE / 8.95

Whipped Chantilly, Marshmallows, Biscoff and Chocolate Sauce (1a,4,10)

### SUMMER FRUIT SALAD / 8.95

Fresh Strawberries, Melon, Orange, Lime, Mint and Champagne Sorbet (13)

### IRISH CHEESE BOARD / 14.95

(See server for details) (1a,4,7,10,13)

\*(V) Vegetarian options available

## STEAKS

(Steaks from John Stone, dry aged for 28 days in Ballymahon, Longford)

### 12 OZ RIB EYE / 40.00

### 8 OZ FILLET / 40.00

### 10 OZ STRIPLOIN / 40.00

### 8 OZ PICANHA STEAK / 32.00

### CÔTE DE BOEUF / 88.00

### CHATEAUBRIAND TO SHARE

Price and Weights Displayed on Board

### ALL STEAKS SERVED WITH HANDCUT FRIES

### AND A CHOICE OF SAUCE:

BÉRNAISE (4,7,13) / PEPPER SAUCE (4,9,13)

CAFÉ DE PARIS BUTTER (1a,4,8,10,13) / GARLIC BUTTER (4)

## TOPPERS

### FRIED EGGS (7) / 3.00

### GARLIC BUTTER PRAWNS (4,5d) / 6.00

### FOIS GRAS / 10.00

### MUSHROOMS & ONIONS (4,13) / 6.00

## SIDES

### HAND CUT FRIES / 5.50

### MILLIONAIRE FRIES / 6.95

Creamy Garlic Potatoes Deep Fried Until Golden  
and Crispy Parmesan & Truffle Mayonnaise (4)

### HANDCUT FRIES TRUFFLE MAYONNAISE / 6.95

With Truffle Mayonnaise and Parmesan (4,7,13)

### ONION RING STACK / 6.95

Smoked Tomato Ketchup and Ranch Dressing (1a,4,9,13)

### GREENS AND SMOKED BACON / 6.95

Peas, Broad Beans, Scallions, Bacon Lardons and Pea Purée (4,13)

### GREEN BEANS / 6.95

Blue Cheese, Roasted Cashews and Maple Syrup (3c,4)

### CHARRED BROCCOLI / 6.95

Smoked Almonds and Ranch Dressing (3a,4)

### CREAMED SPINACH / 6.95

Parmesan au Gratin (4)

### TOMATO AND HERB SALAD / 6.95

Heirloom Tomatoes, Fresh Wild Herbs, La Coste Olive Oil and Sourdough (1a,13)



### ALLERGEN KEY

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-Macedemia, 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.