



## **12:00-17:00**

<b>SMOKED TOMATO SOUP, WILD GARLIC PESTO, BREAD &amp; BUTTER</b>	<b>7</b>
<b>B.E.L.T SANDWHICH</b>	<b>9</b>
<b>IRISH HAM &amp; SMOKED GUBBEEN TOASTIE, PICKLED RED ONION, BALLYMALOE</b>	<b>10</b>
<b>BUTTERMILK BATTERED COD, TRIPLE COOKED CHIPS, CURRY, PEAS &amp; LEMON</b>	<b>18</b>
<b>FRESHLY BAKED SCONE</b>	<b>4</b>
<b>PASTRY</b>	<b>4</b>
<b>CHOCOLATE CAKE, DULCHE DE LECHE &amp; CULTURED CREAM</b>	<b>8</b>

**OUR FOOD CONTAINS ALLERGENS, PLEASE SPEAK TO YOUR SERVER AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.**

*Odhran Devine*

*Odhran Devine*



**17:00 - 21:00**

<i>Treacle &amp; Stout bread, pumpkin seeds, irish butter</i>	5
Irish Spelt Ciabatta	5
<i>Jambons- ham hock, bardonvale cheddar</i>	6
<i>Courgette fritters – smoked tomato</i>	6
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Burrata, salt baked beetroot, preserved tomatoes, pickled walnut, linseed	10
Mushroom tart, bacon, brown butter, tarragon	12
Cows cheese cappelletti, ham broth, caramelised leeks	12
BBQ Mulroy bay scallops, fermented turnip, white bean, perilla	15
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Aged sirloin of beef, wild garlic, shallot, green peppercorn, crispy shin, bone marrow	30
Sugar cured free range pork, hispi cabbage, black apple, celeriac, pickled mustard	27
Organic chicken breast, alsace bacon, carrots, black garlic, spring onion, veloute	26
Risotto of oyster mushrooms, Kinnegar lager, yeast, parmesan, soft herbs	24
Market Fish	
Fried Potatoes, garlic & chives	5
P.M.G Lolla Rossa, shallot, parsley & buttermilk salad	5
Rooster potato puree	5
BBQd broccoli, smoked yogurt & almonds	5
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Cheese plate, condiments & crackers	12
Choux bun, honey crème legere, stem ginger, carmelised chocolate	10
Chocolate delice, passionfruit, dulce de leche	10
Set yoghurt cream, rhubarb, sumac, maritime gin	9

*Odhran Devine*

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**12:00 – 20:00**

**2 COURSES**

**29**

**3 COURSES**

**33**

*Treacle & Stout bread, pumpkin seeds, irish butter*

5

*Irish Spelt Ciabbata, irish butter*

5

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*Smoked Tomato Soup, basil & wild garlic pesto*

*Burratta, salt baked beetroots, tomatoes, linseed*

*Ham Terrine, gherkin, savora mustard, sauerkraut, hot toast*

*Fried squid, aioli, lime, spring onion, chilli & lemongrass dressing*

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*Organic Roast Chicken, carrot, shallot, kale, proper gravy*

*Roast Rump of Irish Beef, carrot, shallot, Yorkshire pudding, proper gravy*

*Braised Shoulder of Irish Lamb, peas, courgettes, kale, proper gravy*

*Market Fish*

*Complimentary Potatoes & seasonal vegetables for the table*

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*Cheese plate, condiments, buttermilk crackers*

3 sup

*Tart of the Day*

*Set yoghurt cream, rhubarb, sumac, maritime gin*

*Chocolate Delice, passionfruit, caramel*

*Odhran Devine*

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