

Confit Duck Croquettes with Date Sauce & Red Cabbage	€9.50	French Onion Soup with Gruyere Croute	€9.00
Galway Goats Cheese with Heritage Carrots & Pomegranite, Caramelised Pecans	€9.90	Pan Roast King Scallops with Jerusalem Artichoke, Chorizo Crisps & Romanesco, Parsley Foam	€11.90
Moules Mariniere Roaring Water Bay Mussels Cooked in White Wine with Shallot, Thyme & Garlic	€9.90	Gambas Al Ajillo Prawns Cooked in Olive Oil Garlic, Chilli & White Wine Crispy Baguette	€12.50
Terrine of Ham Hock, Confit Turkey & Foie Gras with Prosciutto, Plum Chutney, Toasted Baguette	€12.50	Pan Roast Breast of Duck with Carrot Puree, Wilted Kale & Cherry Jus	€13.90
Steak Tartare with Fried Quails Egg, Wasabi Mayo & Matchstick Potato	€11.50	Gravadlax of Gin & Beetroot Cured Salmon with Wasabi Mayo, Pickled Cucumber, Lamb's Lettuce & Guinness Bread	€11.90

Grand Plats

Pan Fried Sweet Potato Gnocchi with Sage & Hazelnut Beurre Noisette, Baby Spinach & Parmesan	€21.50	Short Rib Bourguignonne Ragu Slow Braised in Red Wine with Fresh Cut Pappardelle	€22.50
Wild Wicklow Venison in Burnt Hay with Pomme Fondant, Cavolo Nero, Beet & Port Puree, Fir Jus	€27.00	Steak Frites Gilligan's 11oz Ribeye, Friesm Watercress & Bearnaise / Café De Paris / Pepper Sauce	€34.00
Pan Roast Stonebass with Confit Leek & Pink Fir Potato with a Clam, White Wine & Chervil Sauce	€29.00		

Sides

Chips with Roast Garlic Aioli	€4.50
Roast Pork, Apple & Sage Stuffing	€6.90
Brussel Sprouts, Pancetta, Chestnuts & Cranberries	€6.50
Truffle Fries w/ Pecorino, Truffle Oil	€6.90