

Starters

- Roast Scallops, Spinach Pea & Pesto, Basil Tomatoes (4/6) **13.50**
- Beef Tartar, Fresh Horseradish, Egg Yolk Mayonnaise, Sourdough Toast & Mushroom Butter (1a,4,7,8,9,10,12,13) **14.00**
- Spicy Korean Calamari, Daikon, Black Chia Seeds (1a,4,6,9,10,11,13) **12.50**
- Herb Risotto Smoked Morteau Sausage & Hegarty's Cheddar (4/13/9) **10.50**
- Steamed Mussels, Garlic, Herbs & White Wine (6/13/4) **12.00**
- Oven Cooked Sourdough, Chateau La Coste Olive Oil & Glenilen Butter (1a) **3.95**

Grill

- 12oz/340g Striploin **34.00**
- 14oz/395g Delmonico **38.00**
- 18oz/510g T-Bone **39.00**
- 8oz/226g Centre Cut Fillet **35.00**
- 30oz/850g Tomahawk Ribeye for 2 people **72.00**

Steak Toppers

- Tiger Prawn Brochette (4, 5d) **12.00**
- Foie Gras **12.00**
- Portobello Mushroom & Blue Cheese (4) **7.00**
- Fried Egg (3a/4) **2.00**

Sauces and Butters each 3.00

- Jameson Pepper Sauce (4)
- Béarnaise
- Red Wine Jus (9/13)
- Chimichurri (4/12)
- Garlic & Rosemary Butter (4)

Mains

- Half Roast Chicken, Rustic Bean Stew, Romesco & Chicken Jus (1a/3a/9/13) **30.00**
- Wood Grilled Sea Bream Fillet, Primavera Risotto Baby Tomato, Dill & Fennel Salad (4/8/13) **28.00**

House Potatoes

- Skin on Fries **4.95**
- Parmesan & Tarragon Fries (4) **5.95**
- Butter Mash (4) **5.50**
- Fried Bacon & Onion Mash (4) **5.95**

Sides

- Avocado & Fennel Salad, Lemon Dressing **5.95**
- Wood Roasted Mediterranean Vegetables, Fennel Pollen **5.50**
- Garlic Wood Mushrooms (4) **5.95**
- Steamed Green Vegetables (4) **5.50**
- Onion Stack with Blue Cheese Dressing (1a/4/7/13) **6.50**