



evening menu

on the table

house baked sourdough (m)(c)(v)
sundried tomato butter

kalamata & manzanilla olives (n)(v)(nga)

to start

Irish king scallops (m)(n)(nga)
parsnip puree, pickled shimeji, pistachios, chicken jus

truffle burrata (v)(n)(nga)(m)
squash puree, pumpkin dukkah, pumpkin seed oil,
preserved lemon

slow cooked Irish lamb croquette (m)(n)
romesco sauce

duck liver & port mousse (c)(m)
Hennessy prunes, chicken jus, pane carasau

to follow

Irish onglet steak (m)(n)(c)
celeriac puree, roscoff onion, pecans, crispy onion, beef jus

Irish lamb saddle & rolled neck (m)(nga)(v)
rainbow carrots, pickled cabbage, baby spinach, pistachios
lamb jus

panfried halibut (m)(c)(shellfish)
saffron risotto, mussels, pink prawns, baby leek, crispy parsnip, parsley veloute

truffle baked aubergine (m)(nga)(va)(n)
celeriac puree, wild Irish mushroom, pickled shimeji, halloumi,
crispy sage, smoked almonds

to share

sautéed green beans (m)(nga)(v)(n)
homemade labna, pumpkin dukkah

hand cut chips (nga)(v)

to finish

spiced pear pannacotta (n)(m)(nga)
caramelised pear, toasted hazenut, rosemary oil

salted caramel chocolate mousse (m)(v)(n)(nga)
amarena cherries, pecans

cheese plate (m)(c)
selection of fruits, ELY chutney, crackers

c) adaptable for Coeliac **(v)** vegetarian **(va)** vegan adaptable **(n)** contains nuts **(m)** contains milk **(nga)** no gluten added.
On parties of 6 and more, a 12.5% service charge applies to the overall bill. This along with any tips is distributed amongst the team weekly in addition to wages. Full information available on request
All our beef, pork, lamb and game are sourced through Irish farms. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness