

## Starters

Organic Salmon Ceviche <i>gf</i> <i>Amarillo Tiger Milk, Purple Sweet Potato, Passionfruit, Amaranth Cress</i>	17
Pan-fried Atlantic Scallops <i>gf</i> <i>Cantaloupe Melon, Connemara Air Dried Beef, Saffron Aioli</i>	20
Piquillo Peppers stuffed with Kerry Lamb <i>gf</i> <i>Deconstructed Gazpacho, Micro Greens</i>	17
Toasted Sesame Chicken Balls <i>Mango &amp; Black Bean Salad, Yuzu Ponzu Gel, Water Cress</i>	17
Atlantic Prawn Thom Kha <i>gf</i> <i>Shiitake, Heirloom Tomatoes, Coconut Milk</i>	18
Citrus Cured Tuna Salad <i>gf</i> <i>Cured Tuna, Baby Gem Lettuce, Mustard Vinaigrette, Green Beans, Cherry Tomatoes, Kalamata Olives</i>	18
Caramelized Dingle Goats Cheese <i>gf</i> <i>Beetroot -Tartare, Dill Oil, Truffle Honey</i>	17

## Soups

French Onion Soup <i>with Gruyere Crouton</i>	9
Soup of the Day	8
Wild Atlantic Seafood Chowder <i>gf</i> <i>Dill Oil</i>	13

## Mains

Atlantic Lobster and Pollock <i>Root Vegetable Kari Gosse, Spring Roll Pastry, Red Shiso</i>	37
Prime Irish Beef Burger <i>Lettuce, Tomatoes, Pickled Gherkins, Burger Sauce, Block and Barrel Red Cheddar, French Fries</i>	24
<i>Skeaghanore Duck Breast</i> <i>Charred Sweetcorn Quiche, Tenser stem Broccoli, Raspberry Jus</i>	36
Stuffed Corn-fed Chicken Supreme <i>gf</i> <i>King Oyster Mushroom, Foie Gras, Truffle Polenta</i>	32
Slow Cooked Oriental Lamb Stew <i>gf</i> <i>Cous-cous, Chickpea, Mint-Sheep Yoghurt, Chili Apricots</i>	30
Braised Short Rib of Prime Irish Beef <i>gf</i> <i>Roscoff Onion &amp; Mustard Jus, Potato- Champ, Glazed Carrot</i>	32
Teriyaki glazed Pork Belly & Chilli Tiger Prawns <i>gf</i> <i>Charcoaled Sweet Potato, Chinese Cabbage, Peanuts</i>	30
Josper Grilled Fillet of Atlantic Salmon <i>gf</i> <i>Green Vegetables, Beurre Blanc, Radish, Herb infused Mash</i>	32
Charred Octopus "Paella" <i>gf</i> <i>Cockles and Mussels, Saffron Risotto, Peas and Green Beans, Chorizo</i>	34
Crispy Panko Onsen Egg <i>Truffle Risotto, Spinach, Parmesan</i>	28
Mediterranean Gnocchi and Burrata <i>Cherry Tomatoes, Gnocchi, Burrata Cheese, Olives</i>	24

## Josper Grill

*All Josper Grill dishes are served with a sauce of your choice, Savoyard Potato, Baby Vine Tomatoes and Padron Peppers*

*Sauces: BBQ, Chimichurri, Peppercorn, Roscoff Onion Jus, Béarnaise, Jus*

28 Day Dry Aged Fillet Steak 9oz <i>gf</i>	43	Rack of Kerry Lamb <i>gf</i>	43
Free Range Pork Tomahawk <i>Gratinated with Café de Paris Butter</i>	32	Entrecote on the Bone (2pax) <i>gf</i> <i>From our Own Dry Ager</i>	76
28 Day Dry Aged Ribeye 10oz <i>gf</i>	35	Fillet of Beef Skewer <i>gf</i> <i>Mushrooms, Peppers, Red Onion</i>	34

## Side's

Mixed Seasonal Salad <i>gf</i>	5	Creamed Baby Spinach <i>gf</i>	5
Fried Mushrooms with Garlic Butter <i>gf</i>	5	French Fries	5
Mixed Seasonal Vegetables <i>gf</i>	5	Mashed Potatoes <i>gf</i>	5
Roast Rosemary Baby Potatoes <i>gf</i>	5		
Oven roast Heirloom Carrots <i>gf</i>	5		

*gf = gluten free*

We support our local suppliers in compliance with our ECO policy to reduce the impact on Our environment. All prices shown are inclusive of VAT.  
Should you suffer from any Food Allergies please scan the QR code for Allergen Information. A hard copy is also available.



Scan to view Allergen Menu