

HOT CURD BREAD

Cultured butter and Irish honey	6
Sesame seed hummus, fried garlic, sesame oil	7
Shaved foie gras with prunes cooked in brandy, pine nuts and pistachio	22

CRUDO

Scallop with almond cream and lime	12
Akami tuna with smoked tomato and charred avocado, charred cucumber, herbs	14
Pressed cucumber with spiced avocado and toasted almonds	8.5
Burrata with truffle dressing	16

APPETISER

Our smoked Iberico ham grated horseradish, light coffee mayonnaise	26
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NEARLY COOKED

Crab on crushed ice with mojo sauce, sushi rice, lemon and herbs	16/20
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FROM THE MARKET

These dishes can be eaten as small main courses
or as a side to share

Roasted carrots , chive aioli, toasted pumpkin, ricotta and chimichurri	18
Charred tenderstem broccoli , umami sauce, herbs and buratta	14

Sugar snaps with radish, rocket and horseradish	6
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LITTLE POTS

Amber charred sweetcorn with spring onion and its own puree	6
Sweet potato puree with bourbon and nutmeg	6

STARCH

These dishes can be eaten as small main courses
or as a side to share

Thin slices of Wagyu on crispy potatoes with sesame, garlic, hot sauce and crème fraîche	30/58
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Soba noodles with brown shrimp, prawn and Thai basil	15
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Super thin homemade fries with fried thyme and rosemary	5.5
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FISH

Cod in fermented lemon with shiitake mushroom, crab broth and ginger	28
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MEAT

Pork Belly with braised artichoke and crispy squid	30
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30 day aged sirloin on the bone, truffle beans, Parmesan, horseradish cream (10-12 oz)	38
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Double cheese royale wagyu burger with rye brioche, onion lyonnaise and truffle mayonnaise (Add freshly grated truffle or shaved foie gras)	36 10
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40 day dried aged rib eye with pickled red onion, fried chard, Café de Paris hollandaise (Serves 2 pp, 18 oz)	70
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Vegetarian/vegan menu available on request

12.5% service charge for groups of 6 and over

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.
Please ask a member of staff if you need additional information on food allergens. All our beef is 100% Irish.