

HOT CURD BREAD

Cultured butter and Irish honey	7	Hens egg with crispy artichoke skin, smoked trout roe, soft onion and herbs	15	Chicken liver parfait with pickled grapes, crispy shallot and shaved foie gras	16
Pulled lamb , goats curd, basil, capers, shallot	10	Sesame seeds hummus , fried garlic, sesame oil	9	Pork rilette with a smoked soft boiled egg, herbs, crème fraiche and truffle dressing (add fresh truffle; see server for details)	16

FAMILY STYLE

Whole roasted duck , (duck pot with confit leg, crispy duck skin and fried batter) with citrus pancakes, herbs, salad and condiments (Serves 2-3 pp)	115	Whole charred lemon sole with cep glazed baby potatoes, watercress, onion lyonnaise, chicken jus and shaved foie gras (Serves 2 pp)	58
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APPETISER

Our smoked **Iberico ham**, grated horseradish, light coffee mayonnaise 26

CRUDO

Oysters with dressing of bonito vinegar, white soy, white balsamic, spring onion oil (3 oysters, see server for different portion sizes) 12

White **kingfish** (hamachi) with tarragon, nut brown butter and smoked macadamia nuts 15

Local hand dive **scallops** with apple dashi, shiso and almond 16.50

Pressed **cucumber** with spiced avocado and toasted almonds 8.5

Burrata with fennel, blood orange, mint and good olive oil 16

Smoked salmon, cultured crème, smoked trout eggs, chive and hot bread 15

NEARLY COOKED

Torched dexter **beef** tartare with garlic, confit egg, Parmesan and kohlrabi 18

MEAT

Pork Belly, pickled peppers, pine nuts, rosemary and watercress 30

Double cheese royale **dexter burger** with rye brioche, onion lyonnaise and truffle mayonnaise 25
Add freshly grated truffle or shaved foie gras 10

30 day aged 12oz **sirloin** on the bone, truffle beans, Parmesan, horseradish cream 38

40 day dried aged **rib eye** with pickled red onion, fried chard, Café de Paris hollandaise 72
(Serves 2 pp, 18 oz)

Lamb pot with braised shoulder of lamb, baby Irish turnips, black kale and caramelized raclette cheese 65
(Serves 2 pp)

Please see the board for our cuts of meat price/100g

FISH

Crispy rice pot with **prawns**, soft shell crab, fried **corn**, mole cream and corn stock (Serves 1-2 pp) 42

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

STARCH

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

Thin slices of our in house smoked **lardo** on crispy pink fir apple potatoes with truffle, crème fraiche, tarragon and chicken jus 22

Cacio e Pepe (**linguini**, pecorino black pepper) 18

Soba **noodles** with brown shrimp, prawn and Thai basil 16

Super thin homemade **fries** with fried thyme and rosemary 6.50/9

FROM THE MARKET

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

Crispy fried Jerusalem **artichokes** with herb mayonnaise and lemon zest 6.50

Smoked winter charred **cabbage** with quince, gremolata and crunchy pâte de brick and nut brown butter 15

Local roasted **carrots**, chive aioli, toasted pumpkin, ricotta and chimichurri 16

Charred tenderstem **broccoli**, golden beetroot, umami sauce, herbs and burrata 15

LITTLE POTS

Amber charred **sweetcorn** with spring onion and its own puree 6

Sweet potato puree with bourbon and nutmeg 6

ON THE BOARD

These are our favourite meat cuts to share, be warned they sell out quickly. portions are pre-cut to sizes written up on our chalkboard. All prices per 100g of meat.

40 day Dexter **rib eye** on the bone

18

Chateaubriand

17.50

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. Our beef is sourced in the Republic of Ireland, Northern Ireland, Scotland and Japan.