

Stuzzichini

Cerignola & Taggiasca Olives 3.5
Smoked Almonds 2.5

All Items Marked with an * are
available on the Early Bird
Last orders 6.45pm
2 Courses €23
3 Courses €27

Starters

Spicy Chicken Wings*
Celery & Cashel Blue Cheese Dip
10.5

Mushroom Arancini*
Scamorza, Watercress Pesto
9.5

Antipasto
Salami Capicola, Parma Ham, Salsiccia Abruzzese,
Pear Pecorino, Pecorino Tartufo
Artichoke Hearts, Sun-blushed Tomatoes, Grapes
Serves Two
19.5

Burrata di Bufala
Heirloom Tomatoes, Taggiasca Olives,
Pickled Shallots, Basil Oil
11.5

Line Caught Crispy Squid *
Soya, Ginger, & Green Peppercorn Sauce
10.5

Donegal Crab Claws
Lime Coriander Chilli and Garlic Butter
13.5

Mains

Wild Mushroom Panzarotti Pasta*
Truffle Cream Sauce, Dressed Rocket
17

Chicken*
Buffalo Mozzarella, Sun-blushed Tomatoes,
Duck Fat Roast Potatoes, Ballymakenny
Tender-stem Broccoli, Pistachio Salsa Verde
20

Fritto Misto*
Prawns, Line-caught Squid, Chunks of Cod
Garlic Aioli and a Soya, Ginger, Honey, & Green
Peppercorn Dip, House-cut Skinny Fries
19

10oz Sirloin Steak 27.5
8oz Fillet Steak 32.5
Dry-aged by Pat McLaughlin Butchers
House-cut Fries, Ard Mhacha Shiitake Mushrooms,
Balsamic Onion, Green Peppercorn Sauce

Whole Black Sole
Warm Potato Salad with Dill, Pickled Shallots, & Capers.
Caponata, Brown Butter
25

RIBA Beef Burger*
Toonsbridge Smoked Scamorza, Hick's of
Dalkey Smoked Bacon, Beef Tomato, Baby
Gem, Red Onion Jam, Mustard Mayo, On a
Caviston's Bakery Seeded Bun with Fries
17.75

Pappardelle al Ragù*
Donal & Gillian Hick's Italian Sausage Ragù,
Torn Buffalo Mozzarella
18

Wicklow Sika Venison
Polenta, Cavola Nero, Jerusalem Artichoke Purée,
Blackberry Jus
25

Sides

Truffle and Parmesan Fries
4.5
House-cut Skinny Fries
3.5

Ballymakenny Tender-stem Broccoli
Salsa Verde, Smoked Almonds
4.5

Sicilian Tomatoes
Capers and Olives
3.5