

## Stuzzichini

Smoked Almonds	3.50
Marinated Cerignola & Riviera Olives	3.50

**EARLY BIRD**  
 2 Courses €26.00 | 3 Courses €29.50  
 Last Orders 6.30pm (Last Booking 6.15pm)  
*All Dishes Marked with a Star\* Included*

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## Antipasti

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Squid and Prawns Fritti, Garlic Aioli	11.5
Red Pepper & Saffron Arancini, Pepper Pureé, Parmesan	9.5*
Fivemiletown Goat Cheese Salad, Grilled Peach, Prosciutto, Hazelnuts, Honey Mustard	10.5*
Burrata di Bufala Bruschetta, Marinated Courgette, Pine Nuts, Romesco Sauce	11.5
Free-range Spicy Chicken Wings, Cashel Blue Cheese Dip	10.5*
Roaring Water Bay Mussels, Nduja and Fennel Cream	10.5*/19.5 <i>as main with fries*</i>

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## Primi

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Risotto, Asparagus, Datterini Tomatoes, Peas, Crème Fraiche, Parmesan Shavings	11/18*
Tagliatelle with Italian Sausage Ragu and Mozzarella	18*
Seafood Tonnarelli, Prawns, Mussels, Clams, Tomatoes, White Wine, Herbs, Chilli and Garlic	21
Mushroom Panzarotti, Truffle Cream, Shiitake Mushrooms, Sun-dried Tomatoes, Rocket	18

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## Secondi

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### RIBA Beef Burger\*

Applewood Smoked Cheddar, Hick's of Dalkey Smoked Bacon, Beef Tomato, Baby Gem, Red Onion Jam, Mustard Mayo, On a Caviston's Bakery Seeded Bun with Fries	18
Pork Chop, Potato Croquette, Roast Peppers, Roscoff Onions, Celeriac Purée, Marsala Jus	22
Braised Daube of Beef, Olive Oil Mash, Baby Carrots, Cavolo Nero, Braising Jus	24* (€3 Supplement)
Whole Lemon Sole, Orzo Pasta, Walnuts, Tomatoes and Olives, Caper Butter	29* (€8 Supplement)
Free Range Chicken, Roast Potatoes, Asparagus, Sun-dried Tomatoes, Salsa Verde	21*
Dry-aged 8oz Fillet, Fries, Roscoff Onion, Oyster Mushroom, Green Peppercorn Sauce or Garlic Butter	34

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## Sides

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Roast Garlic Potatoes, Aioli	4.5
House-cut Skinny Fries, Aioli	4.5
Tenderstem Broccoli, Hazelnuts, Salsa Verde	4.5