

A La Carte Menu

Appetizers

All Starters €7.50

Dublin Bay Prawn, Clam & Spring Bean Soup

Asian Duck Shredded, with a Fig & Plum Sauce, Cucumber & Warm Pancakes

Chicken Liver Parfait, Pear Chutney & Toasted Walnuts

Lemon Chicken Drumstick, Roasted Garlic & Rocket Aioli

Potted Crab, Bisque Butter & Onion Toast

Tasting Plate for Two

€12.00

Salads

Crispy Noodle & Bean Sprout Salad, Glazed Chicken Skewer

€6.95

Pressed Caprese Salad, Watercress & 12 Year Old Balsamic

€6.95

Chilli Salt Squid, Vietnamese Lime Dressing

€8.00

Pasta

Seafood Linguine with Tomato, Garlic & Fennel

€13.95

Girolle Mushroom, Rosemary & Ricotta Pappardelle

in a Light Butter Broth with a Lemon Gremolata

€12.95

Meat Ball Cannelloni with Shredded Beef, Tomato & Marjoram Sauce

€14.50

Fish

Lemon Grass Cha Ca Monkfish, Green Chilli Relish, Crunchy Green Vegetable Salad	€22.50
Braised Skate Wing, Pepper Caponata, Tapenade Compound Butter	€16.95
Roast Cod Fillet, Baked Cherry Tomato, Chorizo Sausage, Caper & Shallot Ragu	€18.95

Steak

10 oz Dry Aged Rib Eye	€23.95
or	
8oz Roy Kingston Fillet	€26.95
Both served with Roast Shallots, Tomato & Garlic Ratatouille & Skinny Fries, Choose from Lemon & Green Peppercorn Butter or Béarnaise Sauce	

Meat & Poultry

Toulouse sausage, Gratin Potato, Champagne Carrots & A Enriched Chicken Stock	€14.50
Chicken & Mushroom Pie, Buttered Leeks Dressed With Shallot & Tarragon	€15.50
Loin of Venison, Beetroot Confit, Baked Goats Cheese & Kirsch Liquor Flame	€22.50
Lamb & Sweet Potato Rogan Josh Curry, Mint Raita & Cumin Salt Naan Bread	€14.50
Rump Beef & Marrow Burger, Onion Jam, Bacon & Onion Bread	€16.50

On the Side

All Sides €3.50

Skinny Fries

Baby Broccoli, Green Beans & Spinach in Garlic & Chilli

Baked Baby Potatoes, Lemon, Rosemary & Garlic

LJ's Green Leaf Salad, Overnight Dried Tomatoes, Lemon Dressing

Dauphinoise Potatoes

Polenta Onion Rings

Roasted Shallot, Port & Sage

Braised Portabello Mushrooms, Thyme & Lemon

Instead of dessert

Selection of Irish Cheese, Brie Fondue & Poached Fruits €8.50

Fruit Platter with Iced Granitas €7.50

Oven Baked Camembert Cheese, Warm Honey & Celery Grissini €8.50

Pastry

All Pastry €7.00

Ginger infused crème Brulee, Forced Rhubarb Marmalade

Chocolate Fondant, Pistachio praline Crunch (please allow 10 min for cooking)

Apple tarte tatin , vanilla ice-cream

Forest Berry Compote, Almond Crumble, Cinnamon crème Fraiche

Sticky Figgy Pudding, Orange Caramel, Cointreau Ice-cream