

### **Starters**

Carpaccio of rib beef, preserved lemon, wild rocket and parmesan €8.95

Pressed Pork Belly, vanilla, apple and basil puree €7.95

Poached spiced duck breast, Braised baby beetroot, cinnamon salt crackling €8.50

Sea Bass Escebeche, Plum Tomato and Garlic ratatouille, Tartare Sauce €7.95

### **Salads, Starter/Mains**

Fig, honey and Manchego cheese €7.95/13.95

Caprese, plum Tomato, Buffalo mozzarella, torn fresh basil, 12 year old balsamic vinegar  
€6.50/ 11.50

Soup of the day, ask your server €5.95

### **Pasta & Gnocchi**

Lightly baked King Edward gnocchi, crushed bean and aubergine ragu €11.95

Egg Fettuccine with Beef braised in Chianti ragu, €10.00

### **Meat**

Beef sirloin, sauté Cep mushroom, parsley and garlic, charred lemon, salt and pepper  
baked chips cooked in duck fat, Parmesan and wild rocket €26.95

Minced shoulder of lamb burger, charred onion bread, sweet potato wedges, orange &  
cardamom aioli €17.95

Poussin, Whole roast Poussin chicken, puy lentil, pannechetta and tarragon, €21.95

### **Fish**

Hake oven poached, spring beans, boiled egg dressing, potato and parsley salad €22.95

Dublin Bay Prawns and Chips, crustacean aioli €27.95

Dish of the day, ask your server €p.o.r

**Pastry €6.95 each**

Stewed apple, vanilla sponge trifle,

Tiramisu, Kahlua Syrup

Ginger Bread cake, lemon curd

Neal's Chocolate Orange Brulee, Pistachio sable

Selection of House Ice creams and sorbets, Warm Berry compote, praline Hazelnut crunch

Baileys and dark chocolate Mousse, fudge cream, Vanilla Candy

**Cheese €8.95**

Choose any two from below

Tome de Savoie (France)

Crozier Blue (Ireland)

Lavistown (Ireland)

Brie de meaux (France)

Pecorino Dolce do Sardegna (Italy)

Served with lavender honey and green tomato chutney