

## DINNER MENU

### Snacks

Bread, curd, brown butter	4 ½	'Nduja, brandade	6
Crispy olives, goats cheese	4 ½	Flatbreads, houmous & muhammara	6
Warm crab brioche roll	7	Smoked salmon mousse, soda bread	5

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Pea & ham soup, toastie	7
Cured & torched mackerel, pickled cucumber, buttermilk	7
Salad of Young Buck, pickled pear, candied walnut	7
Suckling pig croquette, apple, caper & raisin	7
Smoked haddock & leek tart	8
Duck ragu	7
Crispy lamb sweetbreads, watercress, gribiche	6

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Fillet of cod, smoked roe, broccoli leaf	17
Rump of Mourne lamb, pressed shoulder, fondue, smoked aubergine	18
Thornhill duck, caramelised endive, confit leg, burnt orange	19
Fillet of hake, mussels, cider, pickled grape	17
Braised short rib, bone marrow crust, crispy tendon	18
Mixed grill of fish, garlic & parsley cream	18 ½
Braised collar of bacon, crispy polenta, salt baked carrot	17
Ribeye 300g (choice of sauce, chips)	28
Sirloin 300g (choice of sauce, chips)	28

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Broccoli, yoghurt, almonds	4	Hand Cut Chips	4
Cauliflower cheese	4	Buttered greens	4
Potatoes, seaweed butter	4		

- *Please inform a member of staff of any food intolerances or allergies upon arrival*
- *Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff*

