

Snacks

Bread, curd, brown butter	4 ½	Grilled flatbreads, harissa, parsley	5
Warm crab brioche roll	7	'Nduja, brandade	6
Crispy olives, goats cheese	4 ½	Smoked salmon mousse, soda bread	5

Cocktail

Shellfish / crispy scallop			9
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Terrine

Ham / chicken / artichoke			6
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Tomato

Gazpacho / prawn toast			6 ½
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Crab

Ravioli / samphire / shellfish sauce			7
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Beef shin

Potato cream / tendon			7
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Trout

Burrata / tomato			6
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Herrings

Gooseberry / spring onion / toastie			5
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Monkfish

Indian spices / yoghurt / pilau / lime			22
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Mourne Lamb

Rump / sweetbreads / potato / curd			19
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Cod

Pistou / summer vegetables / parmesan / basil			20
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Chicken

Jerusalem artichoke / girolles / gnocchi			20
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Hake

Prawn ravioli / garden fennel			22
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Short Rib

Chimichurri / crispy tendon			21
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28 day dry aged, grass fed : Rib eye	350g		28
Fillet	200g		30

Sides

Tomato & Onion salad	3 ½	Hand Cut Chips	4
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Buttered greens		Potatoes, Seaweed Butter	
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Mixed leaves		Sprouting broccoli, smoked yoghurt, almonds	
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- Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff
- Please inform your server of any food intolerances or allergies upon arrival