

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

Shellfish cocktail, crispy scallop	9
Country terrine, artichoke	6
Herrings, gooseberry, spring onion, toastie	5 ½
Pea velouté, crab roll	6 ½
Crab ravioli, samphire, shellfish sauce	7
Beef shin, potato cream, tendon	7
Cured sea trout, Vietnamese dressing, oyster mayo	6

Indian spiced monkfish, yoghurt, pilau rice	22	
Roast rump of Mourne lamb, crispy shoulder, harissa, gremolata	19	
Fillet of cod, vegetable pistou, parmesan, basil	20	
Roast corn fed chicken, Jerusalem artichoke, girolles, gnocchi	20	
Fillet of hake, prawn ravioli, garden fennel	21	
Braised short rib, chimichurri, crispy tendon	21	
28 day dry aged, grass fed : Rib eye	350g	28
Fillet	200g	30

Sides

Roasted roots	3 ½
Mixed leaves	3 ½
Tomato & Onion salad	3 ½
Hand Cut Chips	4
Potatoes, seaweed butter	4
Sprouting broccoli, smoked yoghurt, almonds	4

- 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