

DINNER MENU

STARTERS

Smoked St Tola Goats Cheese Pannacotta with Pear, Fennel and Jerusalem Artichoke	14
Picked Lambay Crab Nori Tart with Smoked Eel, Wine Jelly and Apple Yuzu Sorbet	18
Pan Seared Currach Scallops with Chicken Jus, Cauliower and Burnt Lime Foam	18
Foie Gras Torchon with Fig Chutney, Cranberry Gel, Pecan and Brioche	17
House Cavatelli Pasta with Beef Shortrib, Pecorino and Wild Mushroom <i>Add Fresh Truffle +5</i>	15

MAINS

Potato, Carmelised Onion and Brie Pithivier with Celeriac, Chive and Veg Jus	30
Roasted Wild Halibut with Cockles, Leek, Caviar and Champagne Sauce	36
Black Sole Grenobloise with Seaweed Potato, Tenderstem Broccoli - <i>serves 2</i>	40pp
Wicklow Venison Loin with Humble Pie, Celariac, Cavelo Nero and Sauce Grand Veneur	34
Dry Aged Irish Beef Fillet with Smoked Bone Marrow, Anchovy, Broccoli, and Bordelaise	38

SIGNATURE SHARING STEAKS

30oz Chateaubriand - <i>Premium Centre-Cut Fillet of Beef</i>	60pp
35oz Tomahawk Steak - <i>Bone in Rib-Eye</i>	55pp
32oz T-Bone Steak - <i>Combination of Tender Fillet and New York Strip</i>	55pp
<i>Sharing Steaks include Bone Marrow, Wedge Salad, 1 Side and 1 Sauce</i>	
<i>Sauces: Red Wine Jus, Chimichurri, Peppercorn Sauce, Brown Butter Béarnaise</i>	

SIDES

Grilled Tenderstem Broccoli with Black Garlic, Citrus Ponzu and Crispy Shallot	7
Roasted Baby Carrots with Harissa Honey and Smoked Almonds	7
House Mash with Chives	6
Triple Cooked Chips with Smoked Garlic and Onion Aioli	6
Skinny Fries with Freshly Grated Truffle and Parmesan	8.5

NEIGHBOURHOOD

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF OUR TEAM