

Evening 6pm– 9pm

Nibbles

House Focaccia and Romesco Dip	€ 6.50
Smoked Almonds and Mixed Olives	€ 6.50
West Cork Smoked Salmon	€14
Cream Cheese and Buckley's Brown Bread	

Small Plates

<i>Spiced Cauliflower</i>	€ 12
<i>Purée, Pickled Leaves, Pickled Cauliflower, Orange Dressing (3,5,10,28)</i>	
Braised Beef Croquette	€ 14
<i>House Garlic Aioli, Chimichurri, Pickled Red Onions (1,2,3,4,5,12)</i>	
Tim Mulcahy's Chicken Terrine	€ 14
<i>Pickled Mushrooms, Confit Leek, Chicken Sauce (1,3,4,5)</i>	

Sides

Baby Mixed Leaf Salad	€5.50
with Fresh Pickles & Caramelised Apple Dressing (5,26)	
Skinny French Fries	€ 5.50
With <i>House Hot Sauce, Aioli & Parmesan (1, 2, 3, 5, 10, 11, 12, 26)</i>	
Crispy Baby Potatoes	€ 5.50
<i>Chimichurri (5, 12, 25)</i>	

To Share

Charcuterie Board	€16
Cured Artisan Meat, Roasted Fig, Apple Chutney, Sourdough Bread & Crackers. (1, 3, 4, 5, 10, 12, 15, 25)	
Irish Cheeseboard	€16
Gubbeen Mature, Wicklow Blue Brie, Hegarty Cheddar, Irish Black Apple Butter, Fresh Grapes, Sourdough Bread, Crackers, Walnuts (1, 3, 4, 5, 10, 12, 15, 25, 27)	

Desserts

Luker 80% Dark Chocolate Delice	€11
<i>Sauternes Poached Pear, Malted Barley Brittle, E.V.O. (1,2,5,10,12,13,25,27)</i>	
Poached Rhubarb Terrine	€11
<i>Crème Anglaise, Toasted Walnut, Walnut Dressing (1,2,5,21,27)</i>	
Black Treacle Tart	€11
<i>Vanilla Infused Mascarpone (1, 2, 5, 12, 27)</i>	

All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish and all our seafood is sustainably caught.
Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining experience and we will endeavour to meet your specific needs.

1 Milk Products	7 Fish	13 Gluten Barley	19 Macadamia Nut	25 Ask Gluten Free
2 Eggs	8 Molluscs	14 Gluten Rye	20 Peanuts	26 Gluten Free
3 Mustard	9 Crustaceans	15 Gluten Oats	21 Walnuts	27 Vegetarian
4 Celery	10 Soya	16 Almonds	22 Pistachio Nut	28 Vegan
5 Sulphur Dioxide	11 Sesame	17 Brazil Nut	23 Pecan Nut	29 Ask Vegan
6 Lupin	12 Gluten Wheat	18 Cashew	24 Hazelnut	

