Soups

Soup of the Day
2,6,7,9,11

French Onion Soup
6,7,11

To Start

Smoked Haddock Fishcake
Natural Dye Smoked Haddock, Celeriac Remoulade & Parsley Velouté
2,4,7,10

Bruschetta of Mushroom & Truffled Toast
Fricasse of Girolle & Chestnut Mushroom, Crispy Hens Egg & Roast Chicken Jus
4,6,7

Pan Fried Veal Kidneys
Wholegrain Mustard, Black Grapes, Gubeen Chorizo & Toasted Brioche
4,7,9,10

Brie aux Filo
Pruneaux d'Agen, Watercress, Pickled Beets & Squash Purée
4,6,7,11

Pan Fried Gambas
Toasted Sourdough Bread & Spiced Chilli Aioli
2,3,4,6

Rocket Salad
Tomato, Red Onion, Black Olive, 3 Year Old Shaved Parmesan Cheese & Balsamic Dressing
6

Connemara Mussels
Sherry, Chorizo, Cream & Chives
3,6,7,10

Vegetarian/Vegan Menu Available on request

Please note that we require each customer to order a Minimum of a Main Course or Two Starters per person.

From the Land & Sea

Slow Cooked Lamb Cannelloni
Black Olive, White Anchovy & 3 Year Old Parmesan Cheese
2,4,6

Sole Bonne Femme
Pan Fried Sole, Steamed Potatoes, Chives, Button Mushrooms, White Wine Cream Sauce
2,6,7

Dry Aged Rick Higgins Rib Eye
Watercress Salad with Summer Tomatoes, Rough Cut Herb Salsa , Green Chilli & Garlic Dressing, Pomme Frites (€5 supplement)

Seared Organic Salmon
Tomato & Chorizo Risotto & Crab Vinaigrette
2,3,7

Butter Roasted Irish Chicken Supreme
Pan Fried Gnocchi, Pancetta, Chestnut Mushrooms & Marsala Cream
4,6,7

Fish of the Day *
2,3,4,6

Selection of Homemade Sourdough Bread
Baked Fresh Daily by "**Bread 41** "
Bakery Pearse Street, Dublin2
Served with "**Irish Gourmet Butter**"
from County Waterford

2.50 for two people

*** we cook our Fish medium, should you require differently please let us know ***

FOOD PROVENANCE

Fish – Beshoffs & Doyle's Seafood
Meat – Pat McLoughlin
Vegetables – Vernons
Dried Goods – Artisan Foods
Beef – Rick Higgins
Bread– Bread 41 on Pearse Street