



Cocktails

Spicy Mango Margarita jalapeno tequila, mango, lime, sugar	12		Clover Club beefeater gin, raspberries, lemon, whites	13
Da Donegal absolut vodka, beefeater gin, lychee, basil	12		Black Velvet guinness, epc cuvee brut champagne	14
Red Apple Sour redbreast 12, calvados, lemon, whites	13		Gold Fashioned kerrygold washed jameson, bitters, sugar	13

Oysters

Natural Jersey 4 ea shallot mignonette, lemon	Dressed Jersey 5 ea chilli, ginger, lime	Garlic Baked 5 ea bone marrow crumb	
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Finest Spanish tinned fish

Cannery Row

served with focaccia & aioli

Smoked Anchovies	18.5	Sardines in Olive Oil	17.5
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Raw Bar, Snacks, Starter Plates

Focaccia & Soda Bread baked in house daily, aioli, salted butter	6	Crispy Fried Gordal Olives (v) goats cheese, harissa	7
Selection of Irish Cold Cuts coppa, salami, bresaola, lomo, pressed melon	16	Seabass Ceviche pomegranate, lime	15
Hereford Beef Tartare smoked marrow, horseradish	15	Burrata + Purple Sprouting Broccoli (v) treviso, blood orange, almond	14.5
Cauliflower Bhaji (v) smoked pineapple, cashew cream	11	Salt Chilli Fried Chicken chorizo mayo, cucumber chilli pickles	15.4
Duck Liver Parfait toasted soda bread, yorkshire rhubarb	14	Stuffed Squid chorizo, feta, garlic mussels	19.5
Half-Pint of Prawns marie rose, lemon	16	Queenie Scallops chilli, garlic, salty fingers	18.5

Wood Oven & Grill

Forerib of Beef & Bone Marrow Cheeseburger beef fat brioche bun & chips	20	Sugar Pit Pork black bean puree, pico de gallo, sour cream	30
Ember Baked Sweet Potato (v) smoked tikka paneer, curried chard	17	24hr Simmered Lamb irish style	32
Butterfly Mackerel Satay carrot, mango slaw	24	Suckling Pig To Share winter leaves, pig head croquette	96
Wood Fired Chicken - Half/Whole fermented red cabbage, sunroot	26/48	250g Flat Iron Steak onion puree, chips, choice of sauce	38
Skrei Cod On The Coals rope grown mussels, ginger, chili, coconut	31.5	1kg Cote de Boeuf onion rings, parsley, horseradish butter	15/100g
Whole Wild Seabass capers, lemon, brown butter	72	Sauces: peppercorn, chimichurri, bearnaise	3

Sides

Chips , roast chicken mayonnaise	7.2	Mash , liquor & beef fat crumb	7.5	Corn Cobs roasted garlic butter	9
Bitter Leaves , shallots	6	Hispi Cabbage , chilli & garlic	6.5	Bone Marrow beef fat crumb	8

Wine

		125ml		
CHAMPS & SPARKLING	Charles Heidseick, Brut Reserve, Champagne, France, NV			18
	Jean-Charles Boisset, Crémant de Bourgogne, France, 2022			12
		125ml	500ml	Btl
WHITE WINE	Chenin Blanc, AA Badenhorst, Swartland, South Africa, 2023	7	25	
	Gavi, Pleo, La Raia, Piedmonte, Italy, 2023	9	34	50
	Albarino, Bodega Garzon Reserva, Uco Valley, Uruguay, 2023	10	39	58
	Chablis 1er Cru Montmain, Domaine Gerard Tremblay, Burgundy, France, 2023	14	54	80
RED WINE	GSM Blend, Vinexploré, Vin de France, France, 2024	7	25	
	Malbec, Altos Classico, Mendoza, Argentina, 2023	9	34	50
	Rioja Tempranillo, Coto de Imaz, Rioja, Spain, 2019	11.5	46	69
	Pinot Noir, D. Bart, Marsannay, Les Finottes, Burgundy, France, 2022	14.5	58	85
ROSÉ & ORANGE	Provence Rose Blend, Château La Coste Rosé D'une Nuit, France, 2024	10	39	58
	Greco, Cantina Bosco Sant'Agnese, Campania, Italy, 2023	10	39	58

Beer & Cider

Daffy's Lager (4%) by Harbour Brewing, Cornwall	6.8
Guinness (4.2%) Dublin, Ireland	7
Beamish Irish Stout (4.1%) Cork, Ireland	7.4
Gibney's Stout (4.5%) Kildare, Ireland	7.2
Budvar (5%) České Budějovice, Czechia	7
Moretti Sale di Mare (4.6%) Fruili, Italy	7.5
Rye River Session IPA (3.6%) Kildare, Ireland	7.5
Sullivan's Pilsner (4.6%) Kilkenny, Ireland	7
Wavehunter Helles Lager, Harbour Brewing (4.5%) Cornwall, England	7.2
Pilot Cider by Ascension (4.8%) Sussex, England	7
Corona (4%) 330ml Bottle Mexico	6
Mo's Lager by Mo Chara (GF) (4.2%) 330ml Bottle, Dundalk, Ireland	6
Magners Irish Cider (4.5%) 568ml Bottle Tipperary, Ireland	7
Smithwicks Red Ale (3.8%) 568ml Bottle Kilkenny, Ireland	7

Alcohol Free

Guinness 0.0%	6.45
Bero, Kingston Golden Pils <0.5%	6
Bero, Double Tasty IPA, <0.5%	6
Botivo Botanical Aperitif & Ginger Beer	9