

Cocktails

Spicy Mango Margarita 12
jalapeno tequila, mango, lime, sugar

Da Donegal 12
absolut vodka, beefeater gin, lychee, basil

Red Apple Sour 13
redbreast 12, calvados, lemon, whites



Clover Club 13
beefeater gin, raspberries, lemon, whites

Black Velvet 14
guinness, epc cuvee brut champagne

Gold Fashioned 13
kerrygold washed jameson, bitters, sugar

Oysters

Natural Jersey 4 ea
shallot mignonette, lemon

Dressed Jersey 5 ea
chilli, ginger, lime

Garlic Baked 5 ea
bone marrow crumb



Finest Spanish tinned fish

Cannery Row

served with focaccia & aioli

Smoked Anchovies 18.5

Sardines in Olive Oil 17.5

Mussels in Pickled Sauce 16.5

Raw Bar, Snacks, Starter Plates

Ember Bread + Soda Bread 6
baked in house daily, aioli, salted butter

Selection of Irish Cold Cuts 16
coppa, salami, bresaola, lomo, giardiniera

Hereford Beef Tartare 15
smoked marrow, horseradish

Cauliflower Bhaji (v) 11
smoked pineapple, cashew cream

Duck Liver Parfait 14
toasted soda bread, brandy plum

Half-Pint of Prawns 16
marie rose, lemon

Crispy Fried Gordal Olives 7
goats cheese, harissa

Seabass Ceviche 15
pomegranate, lime

Ox Tongue 11
smoked potato, beetroot, wet walnut

Salt Chilli Fried Chicken 15.4
chorizo mayo, cucumber chilli pickles

Stuffed Squid 19.5
chorizo, feta, garlic mussels

Queenie Scallops 18.5
chilli, garlic, salty fingers

Wood Oven & Grill

Forerib of Beef & Bone Marrow Cheeseburger 20
beef fat brioche bun & chips

Sugar Pit Pork 30
black bean puree, pico de gallo, sour cream

Miso Squash (v) 17
feta, sesame

Butterfly Mackerel Satay 24
carrot, mango slaw

Wood Fired Chicken - Half/Whole 26/48
fermented red cabbage, sunroot

Roast Cornish Gurnard 29.5
parlode clams, chilli, garlic

We use award-winning Shorthorn beef, dry aged in Himalayan salt bricks for 28 days, sourced from across Ireland and supplied to us by renowned butcher Peter Hannan

Smokey Ox Cheek 32
carrot & parsnip, salsa verde

250g Flat Iron Steak 38
onion puree, chips, choice of sauce

350g Dry Aged Sirloin 42
onion rings, choice of sauce

1kg Cote de Bouef 15/100g
onion rings, parsley, horseradish butter

Sauces: peppercorn, chimichurri, bearnaise 3

Sides

Chips, roast chicken mayonnaise 7.2
Bitter Leaves, shallots 6

Mash, liquor & beef fat crumb 7.5
Hispi Cabbage, chilli & garlic 6.5

Fired Corn roasted garlic butter 9
Bone Marrow beef fat crumb 8

Wine

		125ml		
		125ml	500ml	Btl
CHAMPS & SPARKLING	Charles Heidseick, Brut Reserve, Champagne, France, NV			18
	Jean-Charles Boisset, Crémant de Bourgogne, France, 2022			12
WHITE WINE	Vermentino, Famille Chaudiere, Le Paradou, Provence, France, 2022	7	25	
	Verdicchio, Umani Ronchi Casal di Serra Marche, Italy, 2024	9	35	52
	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	Refosco, Tenuta Aurea, Venezia, Italy, 2024	7	25	
	Malbec, Altos Classico, Mendoza, Argentina, 2022	8	31	47
	Rioja Tempranillo, Coto de Imaz, Rioja, Spain, 2018	11.5	46	69
	Pinot Noir, D. Bart, Marsannay, Les Finottes, Burgundy, France, 2021	14.5	58	85
ROSÉ & ORANGE	Provence Rose Blend, Château La Coste Rosé D'une Nuit, France, 2024	10	39	58
	Zibibbo, Arianna Occhipinti, SP68 Bianco, Sicily, Italy, 2022	11	42	66

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%) Friuli, 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