

Snacks

Sourdough, MARINATED RICOTTA 5

Mixed marinated OLIVES, orange and caraway (vg) 4.5

Sundried tomato HUMMUS', pressed focaccia 5

Antipasti

ANTIPASTO MISTO, charcuterie, cheese, grilled vegetables, arancini, bruschetta 16

Fresh TOMATO BRUSCHETTA, sourdough, basil oil (vg) 8

Grilled sourdough PESTO BRUSCHETTA, char grilled peppers, goat's cheese 11

Buffalo mozzarella BURRATA, roast cherry tomato jam, crispy speck, basil oil 12

Homemade vegetable and Tuscan bean MINISTRONE (v) (vg) 8.5

Semolina fried CALAMARI and PRAWNS, Calabrian chilli and lemon aioli 14

ARANCINI with 'Nduja, lemon and Scamorza 10

Sautéed MUSSELS with gorgonzola, salame picante, sourdough 12

Pasta

BRAISED BEEF RAGU', Tagliatelle, parmesan 16

Linguine ai FRUTTI DI MARE, market fresh fish, white wine, cherry tomatoes 18

Mezze Maniche TUSCAN SAUSAGE RAGU', green olives, chilli, marinated ricotta 16.5

WILD MUSHROOMS tortellini, parmesan, truffle fonduta 17

RISOTTO, fresh hake, citrus, dill, shaved fennel 17.5

ORECCHIETTE, tender stem broccoli, black olives, chilli, smoked garlic, cashew ricotta 15

Mains

Bean and Tuscan Sausage STEW, salsa verde, yogurt, almonds, grilled sourdough 16.5

10 oz char grilled dry aged STRIPLOIN, pickled walnut salsa verde, fried baby potatoes 28

Fresh Atlantic hake in CARTOCCIO, prawns, clams, squid, courgettes, capers and mint 23

Please speak with a member of our team should you wish to see the allergen menu.

Sides 5

Smoked garlic BRUSCHETTA with smoked Knockanore cheese (v)

Fried POTATOES with shallots, parsley and truffle mayo (v)

Rocket, PEAR and PARMESAN salad, white balsamic

Salads

Grilled CHICKEN, tomato, pomegranate, roast peppers, mixed leaves 15

PASTORE SALAD, mixed leaves, William pear, walnuts, goat's cheese, Irish honey 15

'Hot SMOKED' TROUT, mixed leaves, croutons, shaved grana, radish, buttermilk dressing 14

Sautéed PRAWNS, cherry tomatoes, pine nuts, mixed leaves, yogurt, chive dressing 16

ADD: Grilled Chicken 4.5, Sautéed Prawns 3, Goats Cheese / Mozzarella 3

Panini Served with a side of Minestrone

Sourdough, Tuscan ROAST HAM, provolone, mushroom and truffle pate', rocket 10

Sourdough, BUFFALO MOZZARELLA, fresh tomatoes, house made pesto 10

Sourdough, PARMA HAM, buffalo mozzarella, rocket 10

Desserts 7

CRUDO TIRAMISU'

WHIPPED RICOTTA and ORANGE cheesecake with raspberry and pistachio

Homemade APPLE and winter berry CRUMBLE, vanilla ice cream

Chocolate and olive oil BUDINO with salted walnuts

Selection of Italian GELATO

PISTACHIO CUPOLA, pistachio ice cream dome

Local Suppliers

Kate and Pat McLoughlin's Butcher, Gareth Doyle's fresh Irish fish, Goat's Bridge smoked trout

All our beef is 100% Irish

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(v) denotes suitable for vegetarians, (vg) denotes vegan friendly.

For groups of six or more a discretionary 12.5% service charge will be applied.