

to start

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SEAFOOD

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|   |         |
|---|---------|
| <b>Mill Bay Oysters</b> .....                 | 2.75 ea |
| <i>Buttermilk, Dill</i>                       |         |
| <b>Citrus Cured Ballyhornan Scallop</b> ..... | 8.50    |
| <i>Chilled Tomato Consommé, Gooseberries</i>  |         |
| <b>Classic Seafood Cocktail</b> .....         | 9.50    |
| <b>Lobster Risotto</b> .....                  | 9       |
| <i>Grilled Sweetcorn, Tarragon</i>            |         |

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VEGETABLES

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|   |      |
|---|------|
| <b>Scorched Padron Peppers</b> .....              | 4    |
| <i>Smoked Sea Salt</i>                            |      |
| <b>Grilled Purple Sprouting Broccoli</b> .....    | 6.50 |
| <i>Hegarty's Cheddar, Toasted Sunflower Seeds</i> |      |
| <b>Blistered Tomatoes</b> .....                   | 6.50 |
| <i>Smoked Bone Marrow, Lovage Mayonnaise</i>      |      |

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CURED

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| <b>Shorthorn Beef Tartare</b> .....                      | 9.50 |
| <i>Mustard, Yolk, Beef Dripping Toast</i>                |      |
| <b>Ispini Bresaola</b> .....                             | 9    |
| <i>Pickled Girolles, Truffle Dressing, Aged Parmesan</i> |      |

## mains

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### GRILLED OVER WOOD

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|   |    |
|---|----|
| Half Lobster, brushed with lobster butter ..... | 18 |
| Glenarm Shorthorn Mature Sirloin 350g .....     | 30 |
| 400g Flax Fed Ribeye, Co Tyrone .....           | 25 |
| Salt Aged Cote de Boeuf 500g .....              | 35 |
| Salt Aged Cote de Boeuf 1kg .....               | 65 |
| Olive Fed Irish Pork Chop .....                 | 20 |
| <i>Irish Black Butter Glaze</i>                 |    |
| Olive Fed Irish Pork Chop .....                 | 20 |
| <i>Irish Black Butter Glaze</i>                 |    |
| Seabass .....                                   | 20 |
| <i>Rosemary and garlic</i>                      |    |

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### SAUCES

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|----------------------------|--------------------------------------|
| Bearnaise                  | Whiskey Peppercorn Sauce             |
| Blue Cheese Hollandaise    | Beef, Mustard and Caper Vinaigrette  |
| Kopa Roasted Garlic Butter | Bordelaise Butter                    |
| Beef and Bone Marrow Gravy | Seaweed, Lemon and Dill butter sauce |

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### SIDES

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|---|------|
| Field Mushrooms .....                           | 3.50 |
| <i>Chicken Butter and Garlic</i>                |      |
| Hispi Cabbage cooked over coal .....            | 4    |
| <i>Crispy Bacon, Mint and Sour Cream</i>        |      |
| Ash Baked Comber Earlies .....                  | 4.50 |
| <i>Cavanbert Cheese, Rosemary and Garlic</i>    |      |
| Triple cooked Beef Dripping Chips .....         | 3.50 |
| Minted New Season Potatoes .....                | 4    |
| <i>Herbs, Cured Egg Yolk</i>                    |      |
| Scallion Mash .....                             | 3.50 |
| Overwood House Salad .....                      | 4    |
| Tempura Greens .....                            | 4    |
| <i>Korean style hot sauce</i>                   |      |
| Beer and Malt Vinegar Pickled Onion Rings ..... | 4    |