

RÚIBÍN

Snacks

Marinated Noccellara olives €5
 Kelly's oysters with frozen blackberry shrub & cucamelon 3 for €10

Starters

Blackened mackerel, salsa macha, sweetcorn purée, coriander cress €11

Seabass ceviche with carrot & habanero aguachile, red onion,
 tomato, & corn tostada €11

Stracciatella with hazelnut, beetroot, fig, sherry vinegar €12 (av)

Carrot & onion pakoras, burnt tomato salsa, cashew, cucumber €10 (vv)

Pig cheek fritters with green bean chutney & smoked garlic aioli €12

Smoked black pudding, grilled sweetheart cabbage, anchovy cream, pickled egg €12

Mains

Ricotta & chard gnudi, roast pumpkin, truffle, chanterelles, pecorino €22 (vv)

Braised celeriac, miso, spring onion, dry roasted cashews, wild rice, chilli €22 (vv)

Lemon sole, chicken butter, chanterelles, collard greens, sage & crispy chicken skin €24

Poached fillet of cod, potato, olive, tomato broth, monksbeard €26

Fillet steak, blue cheese, roast carrot, potato pavé, bordelaise €31

Sides €5

Truffle cauliflower cheese
 Roast broccolini with hazelnut & chilli
 Herby fried potatoes

v = Vegetarian, vv = vegan av = available vegan

Please inform us of any allergy requirements and we will do our very best to keep you safe.
 Nut, seeds, eggs, shellfish, gluten & dairy are used in the kitchen so we can't be 100% risk free.
 All our meat is free range and all our beef is of Irish origin.