



Early Bird
Valid from 18:00-18:50
and all night on
Thursdays.

2 courses for **€31,99**
3 courses for **€39,99**

Starters

Greek style Marinated Irish lamb skewer, Arán flatbread, tzatziki, wild garlic flower buds, gently pickled shallots, fresh herbs. **€15**

Chicken Yakitori, white miso glaze, pickled pine, Japanese sesame slaw, Yakiniku sauce infused with preserved green strawberries. **€14** Vegan option available.

Kilkenny "Pótgesek" - Mary Walsh's Cured and smoked thinly sliced goose breast, polish cottage cheese, charcoal charred leeks, herb oil. **€13**

"Cocotxas" - Cod cheeks on toasted garlic baguette, green pil-pil sauce, Goatsbridge Trout Caviar, herb oil. **€13**

Vietnamese fresh roll, marinated Goatsbridge trout, cucumber, carrot, daikon, coriander, basil, sesame glass noodles, Nuoc Mam sauce. **€13**

Crispy calamari salad, citrus vinaigrette, clementines, salsa rossa chickpeas. Vegan option available. **€13**

Mains

Arán Venison Pie, parsnip pure, Highbank Orchards elderflower glazed baby carrots, potatoes with brown butter and dill. **€25**
please allow 30mins to cook

Irish Chicken and black truffle Ballotine, Pumpkin purée, wild mushrooms, potatoes with brown butter and dill. Served with a pine and ramson caper "gravy". **€25**

Charcoal Grilled Monkfish, Chorizo & Irish Mussel Orzo, confit garlic, preserved shimeji & button mushrooms, herb oil, fresh herbs. **€25**

Irish braised beef shoulder, pickled shallots, celeriac tart with smoked almonds, Highbank Orchards elderflower glazed baby carrots, potatoes with brown butter and dill. Served with a pine and ramson caper "gravy". **€25**

BBQ Aubergine steak, tzatziki, Tangy Salsa, Crispy shallots and Chilies, fresh herbs. Vegan option available. **€23,50**

Dessert

Basque Cheesecake, salted caramel. **€8**

Gofry - Polish Brown Butter Sweet Waffle, Vanilla Cream, Berries, Windmill Farms Honey. **€8**

Flourless Chocolate Cake, Chocolate Madeleine Frosting. **€8** Vegan.

If you have any dietary restrictions, intolerances or dislikes, please let us know when placing your order and we will do our best to accommodate you.

Allergens

Starters

Lamb Skewer

Contains: Wheat, Dairy.

Chicken Yakitori

Contains: Wheat, Soybeans, Sesame.

Seitan Yakitori

Contains: Wheat, Soybeans, Sesame.

Kilkenny "Pólġesek"

Contains: Dairy.

Cocotxas

Contains: Wheat, dairy, fish.

Vietnamese Fresh Rolls

Contains: Fish, Sesame, Soybeans, Wheat.

Calamari Salad

Contains: Wheat, Egg, Molluscs (Squid),
Lupin, Mustard.

Greek Courgette Salad

Contains: Wheat, Lupin, Mustard.

Mains

Venison Pie

Contains: Wheat, Eggs, Dairy, Celery,
Mustard, Soybeans.

Chicken Ballotine

Contains: Soybeans, Dairy, Sulphites,
Mustard.

Monkfish, Chorizo & Mussel Orzo

Contains: Fish, Molluscs, Sulphites, Mustard,
Wheat, may contain traces of Egg &
Soybeans.

Braised Beef Shoulder

Contains: Mustard, Celery, Nuts (Almonds),
Soybeans, Dairy.

BBQ Aubergine Steak

Contains: Dairy, Soybeans.

Desserts

Basque Cheesecake

Contains: Dairy, Egg, Sulphites.

Gofry (Waffle)

Contains: Wheat, Egg, Dairy.

Flourless Chocolate Cake

Does not contain any of the 14 allergens.

Disclaimer: All dishes may contain traces of allergens from all other dishes. Due to the presence of wheat dust from flour in the bakery, we cannot guarantee that our gluten free bread is suitable for people with coeliac disease. We will try to accommodate your allergy needs as much as we can. However in some cases, we will not be able to adjust the menu items, for example in sauces, dips, that we have prepared earlier etc. Please ask one of our servers for more information.