

TO START

<p>Roasted Pumpkin Soup 11.00 Rosemary, mascarpone, pumpkin seeds and Dungarvan honey</p> <p>Chicken & Duck Liver Parfait 15.50 Slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche</p>	<p>Goatsbridge Trout 16.50 Salt baked baby beetroot, creme fraiche, dill, light beetroot dressing and brown soda bread</p> <p>Roasted Onion Hummus 14.50 Garlic confit, crispy shallots, sumac, homemade woodfired ciabatta</p>	<p>Jane Russel Black Pudding 15.50 Turnip puree, caramelised swede, baby navet, poached quail egg and watercress</p> <p>Bread 5.75 House baked focaccia with garlic, rosemary & our homemade cultured butter OR Brown soda bread & soft herb cream cheese</p>
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EXTRAS

ADD FRESH TRUFFLE TO ANY DISH €13

These dishes a perfect to be shared at the table

<p>Truffle Cheese Flatbread 19.50 Truffle béchamel, fior di latte, parmesan, flat leaf parsley</p>	<p>Native Oysters (½ Dozen or Dozen) 4 each Natural (Plain) Tabasco, lemon OR White soya, white balsamic dressing, chive oil, cucumber and shallot 4.20 each</p>	<p>Sliced Angetto Parma Ham and Fennel Seed Salami 24.00 to share Fresh grated horseradish, red eye mayonnaise & charred sourdough (add an additional 70g of either meat €7)</p>
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MAINS

We cook most of our meats over charcoal and different woods for best smoky flavours.

<p>8oz Sirloin (John Stone) 39 With a choice of fries or creamed potatoes and sauce</p> <p>10oz Sirloin (John Stone) 35 Caramelized red onion relish, red onion shells, fresh horseradish, watercress</p> <p>10oz Rib Eye Steak (John Stone) 39.50 Cafe de Paris butter</p>	<p>Roasted Winter Lamb Saddle 72 for two This seasons hogget with celeriac purée, black kale, pearl barley, lamb & rosemary jus with extra virgin olive oil</p> <p>Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) 29.50 Carrot purée, baby carrots, buttered kale and rosemary & pork gravy</p>	<p>Seabream 29.50 Jerusalem artichoke purée, buttered greens, crispy kale, pickled shimeji mushroom, Morteau sausage and artichoke crisps</p> <p>Roasted Salmon 33 Angetto Parma ham, charred broccoli, cavolo nero, rosemary and white beans</p>
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ADD A PIECE OF ROASTED FOIE GRAS FOR €15

VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

<p>Courgette Linguine 25.50 Charred courgette & basil purée, edamame beans, fine green beans coated in a smoked beurre blanc with Parmesan (Vegetarian or Vegan option)</p>	<p>Roasted Celeriac 26 Oyster king mushroom, celeriac purée, broad beans, buttered kale and salsa verde V</p>	<p>Iceberg Lettuce Wedge Salad 17 Celeriac ribbons, egg yolk emulsion, croutons, garlic chips, pumpkin seeds and pine nuts, Rockfields sheeps cheese and lovage mayonnaise (Vegetarian or Vegan option)</p>
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These are our favourite meat cuts to share, be warned they sell out quickly.

ON THE BOARD

All prices per 100g of meat, portions are pre-cut to sizes written up on our chalkboard.

<p>1kg T Bone to share 122 served with a sauceboat of green peppercorn sauce</p> <p>Chateaubriand 16.50/100g</p>	<p>Aged Rib of Beef on the bone (Tomahawk) 14.50/100g</p> <p>8oz Fillet (John Stone) 62 Truffle sauce, foie gras and potato galette</p>
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ADD SAUCE: red wine sauce / pepper sauce / bernaise sauce 3.50 ADD Cafe de Paris butter €4

VEGETABLES & SALADS Shareable

These dishes can be made big or small to cater for vegetarians, subject to produce being available from Irish farms that we trust.

<p>Triple Cooked Fries 6.50 Malt vinegar & french mustard mayonnaise</p> <p>Glazed New Potatoes 5.00 Chopped chervil</p> <p>Creamed Potatoes 5.50 With it's own mousse</p>	<p>Sticky smoked short rib 15.50 Macaroni & cheese bound in creamy Béchamel with truffle & four great cheeses</p> <p>Winter Salad of Golden & Purple Beetroot 8.50 deep fried walnuts, whipped ricotta, watercress, rocket, spinach, mint and beetroot dressing</p>	<p>Tender Stem Broccoli 6.50 Charred broccoli, toasted hazelnuts and crispy garlic</p> <p>Roasted Large Cap Mushrooms 6.80 Garlic & parsley butter, herb & lemon sourdough breadcrumbs</p> <p>Fade Street Onion Rings 7.00 Our special crumbed batter with truffle mayonnaise</p>
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