

MENU

Aperitifs

Glass of Manzanilla Sherry	6
Vermouth – on the rocks with orange	8
Glass of Champagne Lamiable Grand Cru	17
Glass of Prosecco Spumante	9
Glass of Cava	8
Aperol Spritz	9
White Port & Tonic	9

Beer List

Guinness Pint	5.50
Carlsberg Pint	6
Moretti 330ml	5
Kirin Lager 500ml	6.50
Sierra Nevada IPA 330ml	6
Heineken Zero 330ml	4.50

Snacks

Smoked Almonds	4	Olives	4
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Starters

Wine Pairing

Irish Oysters of the Day (12,14)	3 €7	or 6 €14	Chablis + 10
<i>With shallot vinaigrette</i>			
Goats Cheese Salad (7,8)	12		Assyrtiko + 8.50
<i>Warm goats cheese with walnuts, caramelised onions, candied beetroot</i>			
Mussels (1,7,14)	10		Albarino + 8
<i>with a cream and tarragon sauce, toasted sourdough</i>			
Prawns Pil Pil (1,2,7)	13		Riesling + 9.50
<i>Chilli butter, garlic and paprika, toasted sourdough</i>			
Baby Kale & Feta Salad (1,10,12)	10		Rosé + 9
<i>Spiced bulgar wheat, pickled cucumber, cherry tomato, onion, pomegranate dressing</i>			
Squid Caesar Salad (12,3,4,6,10,12)	13/22		Gruner Veltliner + 8
<i>Classically dressed, 64°C Hen's Egg – also available as main course</i>			
Toonsbridge Mozzarella	12		Gavi + 9
<i>With heirloom tomatoes, fresh basil</i>			

Allergens: 1. Cereals, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphites, 13. Lupins, 14. Molluscs

Main Courses

Wine Pairing

Summer Risotto (7)	18	Riesling + 9.50
<i>Made fresh to order – with fresh summer vegetables</i>		
Linguine with Seafood (1,7,14)	24	Gavi + 9
<i>Pasta with prawns, mussels, clams in a chilli, garlic and white wine sauce</i>		
Fresh Yellowfin Tuna Steak (1,4)	30	Rosé + 9
<i>Seared rare tuna, herbed couscous, asparagus, avocado puree</i>		
Tempura of Lemon Sole (1,3,4,10,12)	19	Albarino + 8
<i>Fresh lemon sole in homemade tempura batter, served with fries, pea purée, homemade tartare sauce</i>		
Black Sole Meuniere (4,7)	29	Chablis + 10
<i>Served whole with garlic butter, capers and crushed baby potatoes</i>		

From the Grill

10oz Irish Beef Burger (1,3,7,12)	18	Rioja + 9
<i>Irish Ribeye Burger on Brioche bun with Grapevine sauce, Irish cheddar, crispy bacon, beef tomato, lettuce and gherkins, served with fries</i>		
Slaneyside Lamb Rump (7,10,12)	26	Valpolicella + 8
<i>Served with carrot and anise puree, tenderstem broccoli, mint jus and salsa verde</i>		
10oz Dry Aged Irish Rib-Eye Steak “Italian Style” (7,10)	32	Vino Nobile + 12
<i>served Italian style – Irish 28 Day dry aged ribeye steak, sliced and served with rocket & parmesan, roasted cherry tomatoes and fries</i>		
Surf ‘n’ Turf (4,7,10)	30	Pinot Noir + 10
<i>Grilled 8oz Irish Sirloin with grilled octopus, salsa verde, red wine jus, rocket & parmesan salad</i>		

Sides

French Fries	4	Onion Rings	6
Truffle & Parmesan Fries	5	Sauteed Spinach	4.50
Sweet Potato Fries	5	Crushed Baby Potatoes	4

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