

As all of our produce is local and seasonal, our menus are subject to daily change.

Gilda 4 (5,10,11,13)

Olives 4.5 (10,11,13)

Smoked almonds 5.5 (6,9)

Sourdough, cultured butter 6 (1,2,8)

Shiitake croquetas, fermented celeriac 14 (1,2,4,8)

Crab, kohlrabi & pollen 16 (3,4,10,11)

Lomo iberico, sourdough 17 (1,2,8)

Sea bass, citrus & radish 17 (1,5,7,10,11,13)

Jerusalem artichoke, bitter leaves & yeast 17 (8,9,10,11,13)

Kale, bottarga & lovage hollandaise 16 (4,5,10,11,13 b)

Dexter tartare, gooseberry & egg yolk 19 (1,2,4,5,7,10,11)

Scallop, pumpkin & lardo 19 (1,2,3,5,7,8,10,11,13,15)

Oyster mushroom, leek & fermented scape 25 (1,2,8,10,11)

Red mullet, salsify & coral 32 (5,7,8,10,11,13,15)

Pork neck, onion & cabbage 36 (8,10,11,13)

Monkfish, smoked beurre blanc & brown shrimp 38 (3,5,8,10,11,15)

Venison, fermented grains & onion 39 (1,2,5,7,8,10,11,12,13)

Basque cheesecake, whiskey foam 9 (1,2,4,8,13)

Rhubarb, parfait & olive oil 9 (1,2,4,8)

Cheese selection, raw honey 14 (1,2,8)

Please inform staff of any allergies or intolerances

All fresh meat is Guaranteed Irish in origin

12.5% service applied to groups of 6 and over

1 gluten 2 wheat 3 crustaceans 4 eggs 5 fish 6 peanuts 7 soybeans 8 milk 9 nuts 10 celery 11 mustard
12 sesame 13 sulphites 14 lupin 15 molluscs