

Cocktails

Pineapple Chilli Frozen Margarita
jalapeno tequila, pineapple, lime, tajin

12

Da Donegal
absolut vodka, beefeater gin, lychee, basil

13

Red Apple Sour
redbreast 12, calvados, lemon, whites

13

**Clover Club**
beefeater gin, raspberries, lemon, whites

13

Irish Coffee Cold Brew
black bush bushmills, coffee, cream

13

Gold Fashioned
kerrygold washed jameson, bitters, sugar

13

Oysters

Natural Jersey 4 ea
shallot mignonette, lemon**Dressed Jersey** 5 ea
chilli, ginger, lime**Garlic Baked** 5 ea
bone marrow crumb

Finest Spanish tinned fish

Cannery Row

served with focaccia & aioli

Smoked Anchovies 18.5**Sardines in Olive Oil** 17.5**Mussels in Escabeche** 16.5

Raw Bar, Snacks, Starter Plates

Focaccia & Soda Bread
baked in house daily, aioli, salted butter

6

Crispy Fried Gordal Olives (v)
goats cheese, harissa

7

Selection of Irish Cold Cuts
coppa, salami, bresaola, lomo, pressed melon

16

Buttermilk Fried Whitebait
gherkin & dill tartare sauce

11.5

Hereford Beef Tartare
smoked marrow, horseradish

15

Seabass Ceviche
pomegranate, lime

15

Cauliflower Bhaji (v)
smoked pineapple, cashew cream

11

Burrata, Peach, Broccoli (v)
chicory, lime, almond

14.5

Half-Pint of Prawns
marie rose, lemon

16

Salt Chilli Fried Chicken
chorizo mayo, cucumber chilli pickles

15.4

Queenie Scallops
chilli, garlic, salty fingers

18.5

Wood Oven & Grill

Forerib of Beef & Bone Marrow Cheeseburger
beef fat brioche bun & chips

20

Sugar Pit Pork
black bean puree, pico de gallo, sour cream

30

Ember Baked Sweet Potato (v)
smoked tikka paneer, curried chard

17

Suckling Pig to Share
pig head croquettes, leaf salad

96

Butterfly Mackerel Satay
carrot, mango slaw

24

24hr Marinated Lamb Skewer
smoked aubergine, tzatziki, guindilla picante

30

Wood Fired Chicken - Half/Whole
ginger, chilli & soy cabbage, grelots

26/48

250g Flat Iron Steak
courgette, mint & red onion, chips

38

Coal Fired Monkfish
chilli mussels, samphire

38.5

1kg Cote de Boeuf
onion rings, parsley, horseradish butter

15/100g

Sauces: peppercorn, chimichurri,
garlic & bone marrow butter

3

Sides

Chips, roast chicken mayonnaise 7.2
Bitter Leaves, shallots 6**Mash**, liquor & beef fat crumb 7.5
Hispi Cabbage, chilli & garlic 6.5**Corn Cobs** roasted garlic butter 9
Bone Marrow beef fat crumb 8

Wine

		125ml		
		125ml	500ml	Btl
CHAMPS & SPARKLING	Charles Heidseick, Brut Reserve, Champagne, France, NV			18
	Jean-Charles Boisset, Crémant de Bourgogne, France, 2022			12
WHITE WINE	Chenin Blanc, AA Badenhorst, Swartland, South Africa, 2023	7	25	
	Gavi, Pleo, La Raia, Piedmonte, Italy, 2023	9	34	50
	Albarino, Bodega Garzon Reserva, Uco Valley, Uruguay, 2023	10	39	58
	Chablis 1er Cru Montmain, Domaine Gerard Tremblay, Burgundy, France, 2023	14	54	80
RED WINE	GSM Blend, Vinexploré, Vin de France, France, 2024	7	25	
	Malbec, Altos Classico, Mendoza, Argentina, 2023	9	34	50
	Rioja Tempranillo, Coto de Imaz, Rioja, Spain, 2019	11.5	46	69
	Pinot Noir, D. Bart, Marsannay, Les Finottes, Burgundy, France, 2022	14.5	58	85
ROSÉ & ORANGE	Provence Rose, Chateau Bealieu, Cuvee Alexandre, Provence, France, 2024	8.5	34	50
	Rotating selection of Orange Wine available, please ask your server	10		

Beer & Cider

Guinness (4.2%) Dublin, Ireland	7.5
Beamish Irish Stout (4.0%) Cork, Ireland	7.6
Gibney's Stout (4.5%) Kildare, Ireland	7.6
Daffy's Lager (4.0%) by Harbour Brewing, Cornwall	7.3
Paulaner Munchner Hell (4.9%) Munich, Germany (served in 2/3 pint)	6.5
Mo's Lager (4.2%) Dundalk, Ireland	7.5
Moretti Sale di Mare (4.8%) Fruili, Italy	7.8
Budvar (5%) České Budějovice, Czechia	7.9
Little Fawn, Session IPA (4.2%) Sligo, Ireland	7.7
Rye River Coastal IPA (5.2%) Kildare, Ireland	7.9
Pilot Cider by Ascension (4.8%) Sussex, England	7.5
Corona (4%) 330ml Bottle Mexico	6.5
Mo's Lager by Mo Chara (GF) (4.2%) 330ml Bottle, Dundalk, Ireland	6.5
Magners Irish Cider (4.5%) 568ml Bottle Tipperary, Ireland	7.5
Smithwicks Red Ale (3.8%) 568ml Bottle Kilkenny, Ireland	7.5

Alcohol Free

Guinness 0.0%	7.2
Bero, Kingston Golden Pils <0.5%	6.2
Bero, Double Tasty IPA, <0.5%	6.2
Botivo Botanical Aperitif & Ginger Beer	9