

- 02. Dinner**      Thurs-Sat 5-10pm
- 03. Lunch**      Thurs-Sat 12-3pm
- 04. Roasts**      Sun 12-4pm, No dinner service
- 05. Wine**
- 06. Drinks**

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**SMALL BITES — €3**

ACHILL OYSTER  
FRIED PICKLES  
FRIED ALMONDS  
GARLIC OLIVES

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**STARTERS**

YELLOWFIN TUNA TOSTADAS, Avocado, Chipotle Mayo, Crispy Shallots — €16  
QUAIL & WAFFLES, Potato Waffle, Buttermilk Fried Quail, Truffle Honey — €14  
CASTLETOWNBERE CRAB CAKE, Old Bay Mayo, Lemon — €18  
PUMPKIN, CHARD & RICOTTA RAVIOLI, Sage, Pine Nuts — €17  
CIDER BRAISED PORK BELLY, Waldorf Salad — €14

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**MAINS**

SKEAGHANORNE DUCK, Fondant, Cavolo Nero, Artichoke — €30  
VEAL OSSO BUCCO, Pappardelle, Aged Parmesan — €24  
OAK SMOKED PORCINI, Gnocchi, Pecan — €25  
JOHN DORY, Cauliflower, White Beans, Clams, Velouté — €32

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**WOOD-FIRED GRILL**

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10oz RIBEYE, Uruguayan — €40  
8oz FILLET — €42  
(Pick one side to accompany single-cut steaks)

24 oz CÔTE DE BŒUF — €78  
(Pick two sides to accompany the sharing steak)

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**SIDES — €6**

Mac & Cheese, House Fries, Sautéed Greens, House Salad, Baked Mash

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**DESSERTS**

APPLE PIE, Toasted Pecan Gelato €9  
DARK CHOCOLATE & TOBACCO BROWNIE, Teeling Whiskey Gelato €9  
ESPRESSO MARTINI CRÈME BRÛLÉE, Vanilla Ice Cream €9  
Aged Comte/Cashel Blue/Cremeux de Bougogne/St. Tolas Goats, Crackers, Fruits, Nuts €14

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All our beef is 100% Irish, unless stated otherwise | Allergen list available, please ask your server

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**FOOD**

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Achill Oysters 6/€18 - 12/€34

Fried Pickles €3

Fried Almonds €3

Garlic Olives €3

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Atlantic Cioppino, Seafood Stew €15

Chicken & Waffles, Potato Waffle, Buttermilk Fried Chicken, Truffle Maple Syrup €15

Carlingford Crab Cafe, Old Bay Mayo, Lemon €18

Pumpkin and Chard Ricotta Ravioli, Sage, Pine Nut €17

Veal, Osso Bucco, Pappardelle, Aged Parmesan €19

Aged Irish Beef Burger, House Pickles, Monterrey Jack, House Fries €19

Beer Battered Cod, Hand-Cut Chips, Peas €18

8oz Striploin, House Fries, Salad €24

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**Sides - €6**

Mac & Cheese, House Fries, Sauteed Greens, House Salad, Baked Mash

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**Dessert**

Apple Pie, Rum & Raisin Gelato €9

Dark Chocolate & Tobasco Mousse, Bourbon Cake €9

Eggnog Creme Brulee, Macerated Cherries €9

Aged Comte/Cashel Blue/Cremeaux De Burgogne/St Tolas Goats, Crackers, Fruits, Nuts €14

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**DRINKS**

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**Cocktails** All Classics and Non Alcoholic Cocktails Available — Please Ask Your Server!

01. Mezcal/Wild Irish Honey/Lime €11

02. Gin/Cucumber/Ginger Liqueur/Lime €14

03. Aperol/Pisco/Yuzu/Miso/Egg White €13

04. White Rum/Maraschino/St. Germain/Violette/Lemon €13

05. Vanilla Infused Vodka/St. Germain/ Pineapple Shrub/Lime/Bubbles €14

06. White Rum/Amaretto/Triple-sec/Maraschino/Pineapple Shrub/Lime/Dark Rum €14

07. Cognac/Maraschino/Creole Bitters/Peychaud Bitters/Absinthe Mist €14

08. Butter-Washed Bourbon/Sage/Celery Bitters €14

09. Spiced Rum/Campari/Rosso Vermouth/Tia Maria/Spice/Cream €13

10. Bourbon/Dry Vermouth/Italicus/Orange Bitters €14

11. Mezcal/Strega/Maraschino/Lime €16

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**Beer**

Guinness - Pint on Draught €6.5

Hop House - Pint on Draught €6.5

Peroni, Bottle €6.5

Peroni 0.0, Bottle €6

Dublin City Irish Lager €6.5

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**Soft**

Coke €4

Coke Zero €4

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ALL OUR BEEF IS 100% IRISH

ALLERGEN MENU AVAILABLE UPON REQUEST

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ACHILL OYSTERS, Shallot Vinaigrette — 6/€18 12/€36

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CURED BEEF CARPACCIO, Aged Parmesan, Extra Virgin Olive Oil — €15  
YELLOWFIN TUNA TOSTADAS, Avocado, Chipotle Mayo, Crispy Shallots — €16  
BURRATA, Artichoke Barigoule, Peach (v) — €15  
GAMBAS, Violin Courgette, Chimichurri — €15  
WHITE ASPARAGUS, Crispy Egg, Garlic Herb Butter (v) — €14  
GNOCCHI, Tea Soaked Rasins, Pine Nuts, Sage, Parmesan (v) — €14

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### ROASTS

BEEF STRIPLOIN, Horseradish Sauce — €27  
CORN FED CHICKEN, Chicken Sauce — €23  
FREE RANGE PORK RACK, Apple Sauce — €23  
All served with Yorkshire Pudding, Duck Fat Roasties, Gravy, Stuffing, Peas & Carrots

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### WOOD-FIRED GRILL STEAKS

10oz RIBEYE, Uruguayan — €40  
8oz FILLET — €42  
(Pick one side to accompany the single-cut steak)

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24oz CÔTE DE BŒUF — €78  
(Pick two sides to accompany the sharing steak)

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### SIDES — €6

SMOKY BLACK-EYED BEANS & BACON | HOUSE SALAD | SEASONAL GREENS  
GRILLED BROCCOLI, HAZELNUT DRESSING | HOUSE FRIES | BAKED MASH

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### TO FINISH

TUNISIAN CITRUS CAKE, Yoghurt, Pistachio — €10  
DARK CHOCOLATE CREMEUX, Salted Caramel Sauce — €10  
SELECTION OF CHEESE — €15

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All our beef is 100% Irish, unless stated otherwise

**White**

		GLS	BTL
01. Domaine Malartic Mosaïc Blanc Côtes de Gascogne 2022 France	12.0%	€9	€36
02. Domaine Pech Pouillé Chardonnay Pays D'Oc 2020 France	13.0%	€10	€39
03. La Croix Gratiot Picpoul de Pinet 2022 France	13.0%	€10	€40
04. Sauvion Haut-Poitou Sauvignon Blanc 2021 France	11.5%	€11	€41
05. Rula Albariño Rías Baixas 2021 Spain	12.5%	€12	€43
06. Collemassari Melacce Vermentino 2020 Organic Italy	14.0%	€12	€47
07. Türk Grüner Veltliner Der Leichte 2022 Germany	11.5%		€49
08. Dom Lebrun Pouilly Fume 2022 France	12.5%		€59
09. Domaine André Vatan Sancerre les Charmes Sauvignon Blanc 2021 France	13.0%		€60
10. Domaine du Colombier Chablis 2021 France	12.5%		€65
11. Fritz Haag Riesling Trocken 2021 Germany	12.5%		€66
12. Domaine Guerrin Pouilly-Fuissé Vieilles Vignes la Marechaude 1er Cru 2020	14.0%		€85
13. Domaine du Colombier Chablis 1er Cru Vaucoupin 2021 France	13.0%		€85
14. Frogs Leap Napa Chardonnay Shale & Stone 2020 USA	13.6%		€95
15. Jean Louis Chavy Puligny-Montrachet 2020 France	13.0%		€199

**Red**

		GLS	BTL
16. Messer del Fauno Primitivo 2021 Italy	13.0%	€9	€36
17. Avidagos Douro Tinto 2019 Portugal	14.0%	€10	€39
18. Château Beauchene Côtes du Rhône Grande Réserve 2021 France	13.5%	€11	€42
19. Monsieur de Cambon Haut Medoc 2018 France	13.5%	€12	€45
20. Arielle Vatan La Roncière Pinot Noir Val de Loire 2021 France	12.5%	€12	€45
21. Valserrano Rioja Crianza 2018 Spain	14.5%		€46
22. Château de Camarsac Bordeaux Supérieur 2020 France	13.5%		€47
23. Fonte Venna Montepulciano D'Abruzzo 2019 Italy	13.5%		€49
24. Groot Constantia Pinotage 2020, Constanina South Africa	13.0%		€55
25. Famille Piron Vieux Bourg Morgon Cinq Terres 2021 France	14.0%		€59
26. Domaine Etienne Pochon Crozes-Hermitage Syrah 2019 Organic France	14.0%		€60
27. Luigi Bosca Malbec 2019 Argentina	13.0%		€63
28. San Giorgio Ciampoleto Rosso di Montalcino Sangiovese 2019 Italy	13.5%		€65
29. Château Cambon la Pelouse Cru Bourgeois Exceptionnel 2018 Italy	14.0%		€79
30. Domaine Delaporte Sancerre Silex Rouge Pinot Noir 2021 France	13.0%		€85
31. Les Héritiers Saint-Genys Mercurey Monopole 1er Cru Pinot Noir 2019 France	13.5%		€130
32. Château Grand Corbin-Despaigne St. Émilion Grand Cru 2018 France	14.5%		€133
33. Château Moulin Riche St. Julien 2018 France	14.5%		€135
34. Château Léoville-Poyferré St. Julien 2014 France	13.5%		€329
35. Château Léoville-Barton St. Julien 2006 France	13.0%		€429

**Rosé**

36. Domaine Malartic Rose 2022	12.0%	€9	€36
37. Domaine Tour Campanets Bois des Fées Coteaux d'Aix-en-Provence 2021 ORGANIC	13.5%		€49

**Sparkling**

38. Anna Spinato Prosecco Valdobbiadene Frizante DOCG	11.5%	€10	€59
39. Bouvet Ladubay Crémant de Loire Brut Excellence	12.5%	€12	€60
40. Bénard Pitois Cartes Blanches 1er Cru Grower Champagne	12.0%		€95

**Magnums**

41. Bouvet Ladubay Crémant de Loire Brut Excellence	12.5%		€133
42. Domaine Pujol Cuvée Saint Fructueux 2019 France	14.5%		€133
43. Domaine Etienne Pochon Crozes-Hermitage 2019 Organic France	14.0%		€165
44. Bénard Pitois Cartes Blanches 1er Cru Grower Champagne	12.0%		€199
45. Château Moulin Riche Magnum St. Julien 2015 France	13.5%		€279

**Specials**

46. Vega Sicilia Tinto Valabuena 5 2017 Spain	14.5%		€250
47. Château Léoville-Poyferré St. Julien 2014 France	13.5%		€329
48. Château Léoville-Barton St. Julien 2006 France	13.0%		€429
49. Krug Brut Vintage 2006 France	12.0%		€500
50. Vega Sicilia Unico Gran Reserva 2012 Spain	14.5%		€550
51. Insignia Phelps Napa Valley 2016 USA	14.5%		€500
52. Opus One Napa Valley 2018 USA	14.5%		€600

For alternative listings of our specials, please ask your server! | Vintages are subject to change |

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## APERITIVO

Green (fresh & zesty): Midori & fresh lime juice — €9

Yellow (herbal & floral): Elderflower liqueur, Strega, Lemon — €9

Red (Bold & bitter): Campari, Rossa vermouth, cherry — €9

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## COCKTAILS

ALL CLASSICS AND NON ALCOHOLIC COCKTAILS AVAILABLE

01. Mezcal/Wild Irish Honey/Lime — €11

02. Gin/Cucumber/Ginger Liqueur/Lime — €14

03. Aperol/Pisco/Yuzu/Miso/Egg White — €13

04. White Rum/Maraschino/St. Germain/Violette/Lemon — €13

05. Vanilla Infused Vodka/St. Germain/ Pineapple Shrub/Lime/Bubbles — €14

06. White rum/Amaretto/Triple-sec/Maraschino/Pineapple Shrub/Lime/Dark Rum — €14

07. Cognac/Maraschino/Creole Bitters/Peychaud Bitters/Absinthe Mist — €14

08. Butter-Washed Bourbon/Sage/Celery Bitters — €14

09. Spiced Rum/Campari/Rosso Vermouth/Tia Maria/Spice/Cream — €13

10. Bourbon/Dry Vermouth/Italicus/Orange Bitters — €14

11. Mezcal/Strega/Maraschino/Lime — €16

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## BEER

Guinness, Pint on Draught — €6.5

Peroni, Pint on Draught — €6.5

Peroni, Bottle — €6.5

Peroni Capri, Bottle — €6.5

Peroni 0%, Bottle — €6

Dublin City Irish Lager — €6.5

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## AFTER DINNER COCKTAILS

01. Berry Shortcake: Butter-Washed Bourbon/Amaretto/Berries/Lemon Egg White — €14

02. Lemon Meringue: Vanilla Vodka Limoncello/Italicus/Yuzu/Lemon/Egg White — €14

03. Tiramisu: Cacao Infused Spiced Rum/Tia Maria/Espresso/Marsala/Muscovado/Cream — €11

04. Black Forest (N/A): Maraschino/Lime/Chocolate/Egg White — €9

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