

- O2. DINNER** Wed-Fri 5-10pm
- O3. BRUNCH** Sat 11.30am-2.30pm, Dinner 5-10pm
- O4. ROASTS** Sun 12-4pm, No dinner service
- O5. WINE**

Small Plates

Achill Oysters, Shallot Vinaigrette 6/12 €17/€34
Bread and Olive Oil €2pp
Cured Beef Carpaccio, Aged Parmigiano, EVO €16
Summer Salad, Cucumber, Tomato, Radish, Mint, Balsamic €12
Tuna Tostados, Avocado, Chipotle Mayo, Crispy Shallots €16
Vitello Tonnato €16

Mains

Aged Irish Beef Burger, House Pickles, Monterey Jack, Chips €22
Linguine with Clams, House Made Linguine, Garlic, Chili, Parsley €24
Spicy Macaroni Vodka, San Marzano Pomodoro, Calabrian Chillis, Parmesan €20

Wood Burning Grill — Pick one side to accompany

Grilled Prawns, Lemon and Herb Oil €17/€34
Blackened Tuna Steak €30
Rib Eye €40
Striploin €42
CREEKSTONE [USDA]/JOHN STONE FARMS

Sharing — Pick two sides to accompany

Côte de Boeuf €78
Tomahawk POA
Fish of the Day - POA (Check Blackboard)

Sunday Roasts with Yorkshire Pudding, Duck Fat Roasties, Gravy, Stuffing, Peas & Carrots

Beef Striploin, Horseradish Sauce €27
Corn Fed Chicken, Chicken Sauce €23
Free Range Pork Rack, Apple Sauce €23

Sides €6

House Chips, Sauteed Seasonal Greens, Watercress Salad Apple Vinaigrette, Smokey Beans, Grilled Broccoli with Hazelnut Dressing, Baked Potato Mash

To Finish

Sauternes Crème Caramel, Soaked Raisins €9
Selection of Cheese €14

Please check our blackboard for all specials!

DRINKS**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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OYSTER HAPPY HOUR WED-FRI, 5-7PM, BAR: €2 OYSTERS & €2 OFF COCKTAILS

Beer

Guinness - Pint on Draught €6.5
Hop House - Pint on Draught €6.5
Peroni, Bottle €6.5
Heineken 0.0, Bottle €6
Dublin City Irish Lager €6.5

AFTER DINNER DRINKS AVAILABLE - Please ask your server!

FOOD

Oysters €17/€34

Eleven's Antipasti Plate €15 - Please Ask Your Server!

House Breakfast: 2 Eggs, Bacon, Smokey Beans, Sausages, Pudding, Fried Tomato, Charred Sourdough €18

Waffles, Bacon, Maple Syrup €14

House Grilled Chicken Caesar Salad €18

Crusty Roll Sandwich, Egg, Bacon, Fries, Salad €14

Tuna Tostadas, Avocado, Chipotle Mayo, Crispy Shallots €16

Dried Aged Irish Beef Burger, House Pickles, Monterrey Jack, Chips €18

Steak, Eggs, Chips €26

Fish w/ Chips/Salad €22

Crab Cakes, Lemon, Rocket, Aioli €24

STEAKS AND SEAFOOD AVAILABLE - PLEASE ASK YOUR SERVER!

Sides

Eggs, Sausages, Side Bacon €4

Fries €5

DRINKS

Brunch Specials (Check the blackboard)

Freshly Squeezed Juices + curated brunch cocktails

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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

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Peroni, Bottle €6.5

Heineken 0.0, Bottle €6

Dublin City Irish Lager €6.5

Soft

Coke €4

Coke Zero €4

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Tuna Tostados, Avocado, Chipotle Mayo, Crispy Shallots €16
Vitello Tonnato €16

Roasts

Beef Striploin, Horseradish Sauce €27
Corn Fed Chicken, Chicken Sauce €23
Free Range Pork Rack, Apple Sauce €23
Roasts are served with Yorkshire Pudding, Duck Fat Roasties, Gravy, Stuffing, Peas & Carrots

Sides €6

House Chips, Sautéed Seasonal Greens, Watercress Salad Apple Vinaigrette, Smokey Beans, Grilled Broccoli with Hazelnut Dressing, Baked Potato Mash

STEAKS AVAILABLE — Please Ask Your Server!

To Finish

Sauternes Crème Caramel, Soaked Raisins €9
Selection of Cheese €14

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Hop House - Pint on Draught €6.5
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Dublin City Irish Lager €6.5

AFTER DINNER DRINKS AVAILABLE — Please Ask Your Server!

Red

| | | GLS | BTL |
|--|-------|-----|------|
| 01. Quinta do Correio Dão 2019 | 13.0% | €8 | €36 |
| 02. Avidagos Douro Tinto 2019 | 14.0% | €9 | €39 |
| 03. Château Beauchene Côtes du Rhône Grande Réserve 2021 | 13.5% | €10 | €42 |
| 04. Luna Beberide Mencía 2020 | 13.5% | €11 | €45 |
| 05. Arielle Vatan La Roncière Pinot Noir Val de Loire 2021 | 12.5% | | €45 |
| 06. Valserrano Rioja Crianza 2018 | 14.5% | | €45 |
| 07. Château de Camarsac Bordeaux Supérieur 2020 | 13.5% | | €47 |
| 08. Collemassari Rigoletto 2019 Organic | 13.5% | | €49 |
| 09. Türk Blauer Zweigelt Elegant 2021 | 13.0% | | €55 |
| 10. Famille Piron Vieux Bourg Morgon Cinq Terres 2021 | 14.0% | | €59 |
| 11. Domaine Etienne Pochon Crozes-Hermitage Syrah 2019 Organic | 14.0% | | €59 |
| 12. Pfeffingen Spätburgunder Trocken Pinot Noir 2018 | 13.0% | | €59 |
| 13. San Giorgio Ciampoleto Rosso di Montalcino Sangiovese 2019 | 13.5% | | €65 |
| 14. Château Cambon la Pelouse Cru Bourgeois Exceptionnel 2018 | 14.0% | | €79 |
| 15. Domaine Delaporte Sancerre Silex Rouge Pinot Noir 2021 | 13.0% | | €85 |
| 16. Les Héritiers Saint-Genys Mercurey Monopole Clovis 1er Cru Pinot Noir 2019 | 13.5% | | €130 |
| 17. Château Grand Corbin-Despaigne St. Émilion Grand Cru 2018 | 14.5% | | €133 |
| 18. Château Moulin Riche St. Julien 2018 | 14.5% | | €135 |

Rosé

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|---|-------|----|-----|
| 19. Domaine Malartic Rose 2022 | 12.0% | €8 | €36 |
| 20. Domaine Tour Campanets Bois des Fées Coteaux d'Aix-en-Provence 2021 Organic | 13.5% | | €49 |

Sparkling

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| 21. Anna Spinato Prosecco Valdobbiadene Frizante DOCG | 11.5% | €10 | €59 |
| 22. Bouvet Ladubay Crémant de Loire Brut Excellence | 12.5% | €12 | €60 |
| 23. Bénard Pitois Cartes Blanches 1er Cru Grower Champagne | 12.0% | | €95 |

White

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|---|-------|-----|------|
| 24. Domaine Malartic Mosaic Blanc Colombard-Sauvignon Côtes de Gascogne 2022 | 12.0% | €8 | €36 |
| 25. Domaine Pech Pouillé Chardonnay Pays D'Oc 2020 | 13.0% | €9 | €39 |
| 26. Sauvion Haut-Poitou Sauvignon Blanc 2021 | 11.5% | €10 | €41 |
| 27. Rula Albariño Rías Baixas 2021 | 12.5% | €10 | €42 |
| 28. Collemassari Melacce Vermentino 2020 Organic | 14.0% | €11 | €47 |
| 29. Türk Kremser Grüner Veltliner 2020 | 11.5% | | €49 |
| 30. Château Crabitey Graves Sauvignon Blanc-Semillon 2019 | 12.5% | | €59 |
| 31. Domaine André Vatan Sancerre les Charmes Sauvignon Blanc 2021 | 13.0% | | €59 |
| 32. Château de Chamboureau Savennières 2019 Organic | 14.0% | | €65 |
| 33. Domaine du Colombier Chablis 2021 | 12.5% | | €65 |
| 34. Pfeffingen Ungstein Riesling Terra Rossa Trocken 2021 | 12.5% | | €65 |
| 35. Domaine Guerrin Pouilly-Fuissé Vieilles Vignes la Marechaude 1er Cru 2020 | 14.0% | | €85 |
| 36. Domaine du Colombier Chablis 1er Cru Vaucoupin 2021 | 13.0% | | €85 |
| 37. Frogs Leap Napa Chardonnay Shale & Stone 2020 | 13.6% | | €95 |
| 38. Jean Louis Chavy Puligny-Montrachet 2020 | 13.0% | | €199 |

Magnums

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| 39. Bouvet Ladubay Crémant de Loire Brut Excellence | 12.5% | | €133 |
| 40. Domaine Pujol Cuvée Saint Fructueux 2019 | 14.5% | | €133 |
| 41. Domaine Etienne Pochon Crozes-Hermitage 2019 Organic | 14.0% | | €165 |
| 42. Bénard Pitois Cartes Blanches 1er Cru Grower Champagne | 12.0% | | €199 |
| 43. Château Moulin Riche Magnum St. Julien 2015 | 13.5% | | €279 |

Specials

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|---|-------|--|------|
| 44. Vega Sicilia Tinto Valabuena 5 2017 | 14.5% | | €250 |
| 45. Château Léoville-Poyferré St. Julien 2014 | 13.5% | | €329 |
| 46. Château Léoville-Barton St. Julien 2006 | 13.0% | | €429 |
| 47. Krug Brut Vintage 2006 | 12.0% | | €500 |
| 48. Vega Sicilia Unico Gran Reserva 2012 | 14.5% | | €550 |
| 49. Insignia Phelps Napa Valley 2016 | 14.5% | | €500 |
| 50. Opus One Napa Valley 2018 | 14.5% | | €600 |

For alternative listings of our specials, please ask your server!

Vintages are subject to change