
Small Plates

Achill Oysters, Shallot Vinaigrette 6/12 €17/€33
Sourdough, Whipped Smoked Honey Butter €4.5
Cured Beef Carpaccio, Aged Parmigiano, EVO €16
Heirloom Tomato, Burrata, Peach, Fennel €14
Hamachi Ceviche, Blood Orange, Tapioca €16
Scallops, Bisque, Rouille, Sourdough €17

Mains

Grilled Nordic Wolffish, Bonito Butter, Lovage €30
Smoked Skeaghanore Duck, Beets, Radish, Parsnip, Blackberry €27
Pappardelle, Wild Mushroom, Truffle, Manchego €24

Wood Burning Grill — Pick one side to accompany

Grilled Prawns, Lemon and Herb Oil €27
Seared Tuna Steak €28
Rib Eye €40
Striploin €42
CREEKSTONE [USDA]/JOHN STONE FARMS

Sharing — Pick two sides to accompany

Côte de Boeuf €78
Tomahawk POA
Dover Sole POA

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 Fries, Heritage Carrots with Parsley Butter, 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

DRINKS**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. Bourbon Butter-Washed/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
-

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!

Red

		GLS	BTL
01. Avidagos Douro Tinto 2019	13.5%	€8	€38
02. Valserrano la Marquessa Rioja 2018	14.5%	€9	€39
03. Château Beauchene Côtes du Rhône Grande Réserve 2021	13.5%	€10	€43
04. Luna Beberide Mencía 2020	13.5%	€11	€45
05. Arielle Vatan la Roncière Pinot Noir Val de Loire 2021	12.5%		€49
06. Château de Camarsac Bordeaux Supérieur 2020	13.5%		€51
07. Domaine Pujol Grande Réserve 2019	14.5%		€53
08. Mont Rubí Black Grenache 2021 Organic	13.5%		€56
09. Collemassari Rigoletto 2019 Organic	13.5%		€56
10. Château de Coulaine Chinon Cabernet Franc 2021 Organic	12.0%		€63
11. Il Feuduccio Montepulciano D'Abruzzo 2018	13.5%		€70
12. Domaine Etienne Pochon Croze-Hermitage Rouge Syrah 2019 Organic	14.0%		€70
13. Pfeffingen Spätburgunder Trocken Pinot Noir 2018	13.0%		€70
14. San Giorgio Ciampoleto Rosso di Montalcino Sangiovese 2019 Organic	13.5%		€74
15. Domaine du Vieux Bourg AOP Morgon Côte du Py Gamay 2021	14.0%		€84
16. Château Cambon la Pelouse Cru Bourgeois Exceptionnel 2018	14.0%		€92
17. Domaine Delaporte Silex Sancerre Rouge Pinot Noir 2021	13.0%		€98
18. Château de Sales Pomerol 2019	14.0%		€126
19. Les Héritiers Saint-Genys Mercurey Monopole Clovis 1er Cru Pinot Noir 2019	13.0%		€150
20. Château Grand Corbin-Despaigne St Émilion Grand Cru Classé 2018	14.5%		€151
21. Château Moulin Riche St. Julien 2018	14.5%		€156

Rosé

22. Domaine Tours Campanets Bois de Fées Coteaux d'Aix en Provence 2021 Organic	13.5%		€70
23. Domaine André Vatan Sancerre Rosé 2021	13.0%		€70

Sparkling

24. Bouvet Ladubay Crémant de Loire Brut Excellence NV	12.5%	€14	€70
25. Anna Spinato Prosecco Valdobbiadene Frizante DOCG NV	11.5%	€10	€49
26. Bénard Pitois Cartes Blanches 1er Cru Grower Champagne NV	12.0%		€109

White

27. Domaine Malartic Mosaic Blanc Colombard/Ugni Blanc 2022	12.0%	€8	€38
28. Rula Albariño Rías Baixas 2021	12.5%	€10	€39
29. Collemassari Melacce Vermentino 2020 Organic	13.5%	€11	€46
30. Miros Alba de Miros Verdejo 2021	13.0%	€11.5	€49
31. Mont Rubí White Xarel-lo 2021 Organic	11.0%		€56
32. Teruzzi Isola Bianca Vernaccia di San Gimignano 2020	12.5%		€58
33. Domaine Carrette Mâcon-Milly-Lamartine Chardonnay 2021	13.0%		€62
34. Château Beauchene Côtes du Rhône Viognier 2021	14.5%		€62
35. Türk Kremser Grüner Veltliner 2020	12.0%		€64
36. Château Crabitey Graves Sauvignon Blanc/Semillon 2019	12.5%		€67
37. Domaine Lebrun Pouilly-Fumé Sauvignon Blanc 2021	13.0%		€70
38. Domaine André Vatan Sancerre les Charmes Sauvignon Blanc 2021	13.0%		€70
39. Domaine Etienne Pochon Croze-Hermitage Roussanne/Marsanne 2021 Organic	12.5%		€70
40. Pfeffingen Ungestein Riesling Terra Rossa Trocken 2021	12.5%		€76
41. Domaine Guerrin Pouilly-Fuissé Vieilles Vignes Chardonnay 2020	14.0%		€92
42. Frogs Leap Napa Shale & Stone Chardonnay 2020	13.6%		€109
43. Jean Louis Chavy Puligny-Montrachet 2020	13.0%		€266

Magnums

44. Excellence Bouvet Ladubay Crémant de Loire Brut NV	12.5%		€154
45. Domaine Pujol Cuvée Saint Fructueux 2019	14.5%		€154
46. Domaine Etienne Pochon Crozes-Hermitage 2019 Organic	14.0%		€193
47. Bénard Pitois Cartes Blanches 1er Cru Grower Champagne NV	12.0%		€245
48. Château Moulin Riche Magnum St. Julien 2015	13.5%		€322

Specials

49. Opus One Napa Valley 2018	14.5%		€600
50. Insignia Phelps Napa Valley 2016	14.5%		€500
51. Vega Sicilia Tinto Valabuena 5 2017	14.5%		€250
52. Vega Sicilia Unico Gran Reserva 2012	14.5%		€550
53. Château Léoville-Poyferré St. Julien 2014	13.5%		€250
54. Château Léoville-Barton St. Julien 2006	13.0%		€300
55. Krug Brut Vintage 2006	12.0%		€500

Small Plates

Achill Oysters, Shallot Vinaigrette 6/12 €17/€33
Sourdough, Whipped Smoked Honey Butter €4.5
Cured Beef Carpaccio, Aged Parmigiano, EVO €16
Heirloom Tomato, Burrata, Peach, Fennel €14
Hamachi Ceviche, Blood Orange, Tapioca €16
Scallops, Bisque, Rouille, Sourdough €17

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 Fries, Heritage Carrots with Parsley Butter, 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

DRINKS

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. Bourbon Butter-Washed/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

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!
