
SIGNATURE SHARING PLATES

CHARGRILLED HEREFORD BEEF FILLET

€80

Charred tender stem broccoli, triple cooked chips, peppercorn sauce, salsa Verde, garlic and herb butter
(F, M, CY, SD)

WINE PAIRING *Finca Sophenia Reserve-Malbec, Argentina*

Glass €12.50

A fresh, medium-bodied wine with fine tannins & good acidity

Bottle €51.50

SLOW COOKED IRISH LAMB RACK

€90

Braised lamb shoulder, baby roasted potatoes, thyme roasted carrots, salsa Verde, red wine jus, minted honey
(F, SD, CY, M, MD)

WINE PAIRING *Roger Sabon Cotes du Rhone*

Glass €10.50

Syrah, Grenache, Mouverdre - FRANCE

Bottle €42.00

Black & red fruits, full body, lovely spicy & peppery balance

FISH OF THE DAY

POA

Potato salad, roasted vegetables, lime crème fraiche, garlic & herb butter, lemon
(F, C, MS, MD, M, CY, SD)

WINE PAIRING *Michele Biancardi, Organic Fiano, Italy*

Glass €12.50

Plump peachy fruits, touch of honey and spice

Bottle €53.00

BAKED CAVANBERT

€18

Artisan crackers, candied walnuts, pickles, red grapes, apple and plum chutney
(G wheat, , M, MD, CY, SD)

WINE PAIRING *Bodegas Castro Martin, Albarino, Spain*

Glass €13.00

Pear & peach. Citrus finish. Salt minerals great for seafood.

Bottle €54.50

(PLEASE ALLOW 40 MINUTES)

ALLERGENS

G: Gluten; C: Crustaceans; E: Eggs; F: Fish; P: Peanuts; S: Soybeans; M: Milk; N: Nuts;
CY: Celery; MD: Mustard; SS: Sesame Seeds; SD: Sulphur Dioxide; L: Lupin; MS: Molluscs
Traces of all allergens can be found in the kitchen