



# SAMPLE MENU

## SNACKS

Bread 41 sourdough & cultured homemade butter	€3	Pickled anchovy, parsley oil	€3
Dooncastle Oyster Co. Galway (limited availability) - mignonette dressing, lemon	€2.50 each	Smoked almonds	€3

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## PLATES TO SHARE

Roast beetroot, horseradish, blackberry, togarashi	€8	Crispy courgette, feta, lemon, parsley, smoked harissa, hazelnut dukka	€6
Roast pumpkin, burrata, pumpkin seed oil	€8	Tortellini, reggiano Parmesan, cep mushroom, chestnut	€10
Charred baby leek, romesco, olive oil	€7	Charred lamb flatbread, tomato, black garlic, salsa verde	€12
Pan fried gnocchi, crown prince pumpkin, sage & brown butter	€8	House cured salmon, beetroot, horseradish, red orache on rye	€9
Short rib of beef, horseradish, Irish shiitake, pickled mustard, crispy shallot	€12	Killary Fjord mussels (Limited availability), white wine, parsley, garlic	€9
Crispy potatoes & hollandaise	€6	Vegan flatbread, tomato, black garlic, salsa verde, garden veg	€8

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## DESSERTS

Warm valrhona chocolate, fig leaf ice-cream, crispy brownie	€6.50
Carmelised white chocolate, poached pears, arlettes pastry, smoked almond, marigold	€6
Warm toffee pudding, vanilla ice-cream & caramel	€6.50

## CHEESE

Hegartys Irish cheddar & Irish Cashel blue, quince, malt & rye crackers	
	€8 (2 piece)    €14 (4 piece)