

EARLY BIRD

2 Courses €29.95 (Starters & Mains Marked with a * | Mon - Sun 17:00 - 18:00)

STARTERS

	ALLERGENS
Pil Pil Chowder , Salmon, Prawn, Clam, Toasted Garlic Bread* 14.95	2,4,7,10
Prawn Cocktail, Harissa & Lime Marie Rose, Avocado Salsa, Scallion* 15 (€3 EB Supp)	1i,2,3,4,6,7,10,11
Crispy Brie Spring Roll, Caramelised Red Onion, Pistachio Crumb* 13	1i,3,6,7,8f
Hot & Spicy Duck Wings , Spring Onion & Coriander, Cashel Blue Mayo* 13.95	3,6,7,11,12
Iberian Ham & Manchego Croquettes , Garlic Aioli, Cherry Tomatoes in Extra Virgin Olive Oil* 11.5	1i,3,6,7,10

PREMIUM BEEF CUTS

Hereford Prime Striploin Minimum 60 Day Dry Aged €13 Per 100gm
Exceptional beef with a Umami taste, rich, dense and somewhat nutty flavour

Wagyu Ribeye Grade A5 (BMS 7) 280gm/10oz | The World's Best Beef 60
Sustainably sourced beef with rich marbling that melts as it cooks, delivering a tender, luxurious steak experience

Bone in Ribeye 450gm/16oz | Minimum 40 Day Dry Aged 42
Cooked on the bone giving maximum flavour due to the rendering of rich marbling fat

GRASS-FED IRISH BEEF

Sirloin/Rump Cap* 250gm/9oz 26 (€10 EB Supp)
A meat lovers cut. Tender and juicy with a rich beefy flavour

Black Angus Ribeye 280gm/10oz 34
Buttery texture, which comes from the significant marbling of fat

Hereford Prime Irish Fillet 227gm/8oz 38
Most tender cut, mild flavour and minimal marbling, a delicate premium cut

Angus Striploin 250gm/9oz 32
Very juicy, rich flavour and abundant marbling, a flavourful indulgent cut

All steaks are served with beer-battered onion rings, slow-roasted tomatoes and sauce: Peppercorn 1i,6,7,10, Garlic Butter 1i,6,7,10, Chimichurri 6, or Béarnaise 1i,3,6,7,10 (All Steaks 6,7)

THE REST

Salmon , Dill & Lemon Ranch, Padron Peppers, Nduja & Crispy Onions* 25	1i,3,4,6,7
Honey Roast Squash Tart , Wild Mushroom, Crispy Sage & Parmesan Salad* 23	1i,3,6,7
Roast Cornfed Chicken , Truffled Mushroom Gnocchi, Black Pepper Parmesan Crisp* 26	1i,6,7
Steakhouse Burger Vintage Cheddar, Bacon, Tomato Chutney & Tarragon Aioli, Fries* 24	1i,3,6,7,12

SIDES 6.5

Sauteed Greens, Lemon Butter & Garlic Crumb 1i,7 | French Fries | Creamed Mash Potatoes 7
Truffle & Parmesan Fries 7 | Hot Honey Roasted Baby Carrot, Spiced Hummus 7 |
Caesar Gem Wedge, Aged Parmesan 1i,4,7

ALLERGEN GUIDE

1: Cereals (Gluten) 1i Wheat | 1ii Rye | 1iii Barley | 1iiii Oats 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7: Milk
8: Nuts 8a Hazelnut | 8b Almond | 8c Cashew | 8d Pinenut | 8e Walnut | 8f Pistachio | 8g Pecan
9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxide & Sulphites 13: Lupin 14: Molluscs

All our Beef is 100% Irish. Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.

SUNDAY LUNCH

ALL IN SUNDAY ROAST

3-Course, 3-Meat Family Style Feast 28pp

Shared Starters: Iberian Ham & Manchego Croquettes & Hot & Spicy Duck Wings

The Main Event: 3-Meat Sunday Roast with Duck Fat Roast Potatoes, Creamed Mash, Mixed Greens,
Roasted Seasonal Root Vegetables & House Gravy

Shared Desserts: Warm Chocolate Fondant & Apple Crumble

STARTERS

ALLERGENS

Pil Pil Chowder , Salmon, Prawn, Clam, Toasted Garlic Bread 14.95	2,4,7,10
Prawn Cocktail, Harissa & Lime Marie Rose, Avocado Salsa, Scallion 15	1i,2,3,4,6,7,10,11
Crispy Brie Spring Roll, Caramelised Red Onion, Pistachio Crumb 13	1i,3,6,7,8f
Hot & Spicy Duck Wings , Spring Onion & Coriander, Cashel Blue Mayo 13.95	3,6,7,11,12
Iberian Ham & Manchego Croquettes , Garlic Aioli, Cherry Tomatoes in Extra Virgin Olive Oil 11.5	1i,3,6,7,10

GRASS-FED IRISH BEEF

Sirloin/Rump Cap* 250gm/9oz 26

A meat lovers cut. Tender and juicy with a rich beefy flavour

Black Angus Ribeye 280gm/10oz 34

Buttery texture, which comes from the significant marbling of fat

Hereford Prime Irish Fillet 227gm/8oz 38

Most tender cut, mild flavour and minimal marbling, a delicate premium cut

Angus Striploin 250gm/9oz 32

Very juicy, rich flavour and abundant marbling, a flavourful indulgent cut

All steaks are served with beer-battered onion rings, slow-roasted tomatoes and sauce: Peppercorn 1i,6,7,10, Garlic Butter 1i,6,7,10, Chimichurri 6, or Béarnaise 1i,3,6,7,10 (All Steaks 6,7)

THE REST

Salmon , Dill & Lemon Ranch, Padron Peppers, Nduja & Crispy Onions 25	1i,3,6,7,8
Honey Roast Squash Tart , Wild Mushroom, Crispy Sage & Parmesan Salad 23	4,7,9,10,12,14
Steakhouse Burger Vintage Cheddar, Bacon, Tomato Chutney & Tarragon Aioli, Fries 24	1i,3,6,7,12

SIDES 6.5

Sauteed Greens, Lemon Butter & Garlic Crumb 1i,7 | French Fries | Creamed Mash Potatoes 7
Truffle & Parmesan Fries 7 | Hot Honey Roasted Baby Carrot, Spiced Hummus 7 |
Caesar Gem Wedge, Aged Parmesan 1i,4,7

ALLERGEN GUIDE

1: Cereals (Gluten) 1i Wheat | 1ii Rye | 1iii Barley | 1iiii Oats 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7: Milk
8: Nuts 8a Hazelnut | 8b Almond | 8c Cashew | 8d Pinenut | 8e Walnut | 8f Pistachio | 8g Pecan
9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxide & Sulphites 13: Lupin 14: Molluscs

All our Beef is 100% Irish. Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.

DESSERTS ⁹

Warm **Chocolate Fondant** Madagascan Vanilla Ice Cream *1i,7*

Cheese of the Month Crackers, Spiced Apple Chutney *1i,7*

Vanilla & Strawberry **Panna Cotta** Shortbread *1i,7*

Selection of **Ice Cream** Caramel Sauce, Sea Salt Honeycomb *1i,7*

Apple Crumble Crème Anglaise & Whipped Clotted Cream *1i,7*

ALLERGEN GUIDE

1: Cereals (Gluten) *1i Wheat | 1ii Rye | 1iii Barley | 1iiii Oats* 2: Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk
8. Nuts *8a Hazelnut | 8b Almond | 8c Cashew | 8d Pinenut | 8e Walnut | 8f Pistachio | 8g Pecan*
9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

All our Beef is 100% Irish. Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.