



Tapas

De La Tierra / From the Earth

Guacamole & Blanco Niño Corn Chips €8.50 VE, GF.

Avocado-based salsa served with traditionally made corn tortilla chips.

Patatas Bravas €8.00 VE, GF 9.

Hasselback potatoes, spicy tomato sauce, onion gel.

Roast Sweet Potato €10.50 V, GF 7, 9.

Black bean mole and sour cream.

BBQ Jackfruit Tacos €11.50 V, GF 3, 7, 9, 10.

Blue Corn tortilla, pico de gallo salsa, mild jalapeño aioli.

Beetroot & Celeriac Fritters €10.80 V 1a, 7, 11.

Sesame & seeds rayu, minted yoghurt.

Del Mar / From the Sea

Crispy Calamari €11.50 GF 3, 14.

Coated in polenta and served with lime aioli.

Kokoda Prawn Ceviche €12.50 GFA 1a, 2, 9.

Fijian style, prawns marinated with coconut cream, lime, ginger and garlic.

Soft Shell Crab Bao Bun €11.80 1a, 2, 3, 11.

Steamed bun, crispy soft shell crab, Asian coleslaw, sesame seeds, citrus mayo.

Tempura Fish Tacos €12.50 GFA 1a, 3, 4.

Blue Corn tortilla, pico de gallo salsa, mild jalapeño aioli.

Pil-Pil Prawns €13.80 GFA 1a, 2, 12.

Garlic, fresh chilies, extra virgin olive oil, whiskey.



De La Granja / From the farm

Italian Meatballs €10.50 GFA 1a, 7, 9.

Spicy tomato sauce, grated parmesan, flatbread, fresh herbs.

Beef Brisket Tacos €12.50 GF 3, 9, 12.

Blue Corn tortilla, pico de gallo salsa, mild jalapeño aioli.

Beef Tataki (Japanese Style Carpaccio) €9.80 GF 6, 11, 12.

Black Angus striploin, citrus soya sauce, Jerusalem artichoke crisps, watercress.

Crispy Pork Belly Bao Bun €10.50 1a, 3, 11.

Asian coleslaw, lime mayo, fresh chilies.

Beef Bone Marrow €10.80 1a.

Oven roasted, chimichurri crumbs, fresh herbs, toasted bread.

Sides

Side of Skin On Fries and Garlic Aioli €6.50 GF 3.

Steamed Broccoli, aged balsamic emulsion, extra virgin olive oil,

toasted nibbed almonds €8.50 V, GF 7, 8a.

Rosemary Potatoes €6.50 GF 7.

Allergens

1: Cereals containing gluten (a: Wheat, b: Rye, c: Barley, d: Oats), 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soya beans, 7: Milk, 8: Nuts (a: Almonds, b: Hazelnuts, c: Walnuts, d: Cashew Nuts, e: Pecan nuts, f: Brazil nuts, g: Pistachio nuts, h: Macadamia nuts) 9: Celery, 10: Mustard, 11: Sesame seeds, 12: Sulphites, 13: Lupin, 14: Molluscs.

Dietary Notes

GF: Gluten Free, GFA: Gluten Free Available, V: Vegetarian, VE: Vegan, VEA: Vegan Available



Mains

Roast Spiced Cauliflower €23.80 V, GF 7, 11.

Sesame and seeds rāyu, Mojo Rojo red pepper sauce, padrón peppers, sour cream.

Garlic Prawn Linguine €25.80 1a, 2, 3, 7, 12.

Fresh chilies, spring onions, crispy kale, parmesan.

Barbary Duck Breast €27.50 GF 9, 12.

Baby potatoes, carrots, kale, Amarena cherries, black bean jus.

Slow Cooked Short Rib €28.00 GF 7, 9, 12.

Creamy champ mash, seasonal greens,
button mushrooms and baby onions demi-glace.

Monkfish Steak on the Bone €27.50 GF 4, 7, 12.

Baked with garlic, white wine and butter and served with wilted greens,
crushed new potatoes, yellow Thai curry sauce.

12oz (340grs) Irish Prime Hereford Ribeye Steak

€35.00 GF 7, 12.

Roast cherry tomatoes, balsamic baby onions, portobello mushroom, skin on
fries.



Desserts

Sticky Date Pudding

Toffee sauce, candied cashews, vanilla bourbon ice cream.

€8.00 1a, 3, 7, 8d, 12.

Baked Antarctic

Our take on the baked Alaska. Biscuit base, lemon curd, vanilla ice cream, torched meringue.

€8.20 GFA, 1a, 3, 7.

Salted Caramel & Double Chocolate Ganache Tart

Chocolate crumbs, vanilla bourbon ice cream.

€8.80 1a, 7.

Churros Con Chocolate

Cinnamon sugar.

€7.80 1a, 3, 7.

Vanilla Ice-cream with Caramel or Chocolate Sauce (Vegan ice cream available)

€5.00 7.

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