



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 €9.80 V, GF 7, 9.

Black bean mole and sour cream.

BBQ Jackfruit Tacos €11.50 V, GF 3, 6, 9, 10.

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

Beetroot Trio €10.80 V, VEA, GF 7, 8c, 12.

Roasted, relished and pickled beetroot, sour cream, candied walnuts

Del Mar / From the Sea

Crispy Calamari €11.50 GF 3, 14.

Coated in polenta and served with sorrel 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 €12.80 1a, 2, 3, 6, 11.

Asian slaw, fresh leaves, chillies, sesame seeds, citrus aioli.

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

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

Pil-Pil Prawns €13.80 GFA 1a, 2, 12.

Garlic, fresh chillies, extra virgin olive oil, whiskey. House focaccia.



De La Granja / From the farm

Beef Tataki (Japanese Style Carpaccio) €10.80 GF 6, 11, 12.

Seared fillet, citrus soya sauce, Jerusalem artichoke crisps, rocket, sesame seeds.

House-made Meatballs €10.50 GFA 1a, 7, 9.

Spicy Italian tomato sauce, mozzarella bocconcini, parmesan, house focaccia.

Hoisin Pork Belly Bao Bun €11.80 1a, 3, 6, 11, 12.

Asian slaw, fresh leaves, chillies, sesame seeds, citrus aioli.

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

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

Sticky Duck Wings €11.80 GF 6, 11

Hoisin sauce, fresh spring onions, chillies, sesame seeds.

Sides

Side of Skin On Fries and Garlic Aioli V €6.80 GF 3.

Steamed Broccoli, with aged balsamic emulsion, extra virgin olive oil, toasted nibbed almonds €8.50 VE, GF 7, 8a.

Rosemary or Garlic Butter Baby Potatoes V €6.50 GF 7.

Satay Green Beans VE €6.80 5, 11

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

Stuffed Courgettes €26.80 V, VEA 1a, 7, 8a.

Middle Eastern spiced couscous, kale, citrus & chive yoghurt,
roasted red pepper sauce.

Prawn Kaeng Kari €28.80 GF 2, 9.

Vannamei prawns, rice noodles, spring onions, sugar snap peas,
yellow curry and coconut sauce.

Duck Breast €28.90 GF 12.

Pancetta roasted baby potatoes, wilted kale, beetroot relish, sweet potato,
duck jus. Served pink or well-done.

Slow Cooked Pork Belly €27.80 GF 7, 9, 12.

Truffled mash potato, Chinese cabbage, apple, roast Spanish onion jus.

Braised Short Rib €29.80 GF 7, 9, 12.

Creamy champ mash, wilted leeks, button mushroom and pearl onion gravy.

Goatsbridge Trout Fillet €29.80 GF 2, 4, 7, 9.

Prawn bisque risotto, roast cherry tomatoes, trout roe,
prawn butter emulsion.

Fillet Mignon 7oz (200grs) €39.00 GF 7, 12.

Irish beef fillet wrapped in bacon, served with green beans, Shimeji mushrooms,
shallots, roast cherry tomatoes with garlic and herb butter, skin-on fries.



Desserts

Basque Cheesecake

Traditional Spanish baked cheesecake, Amarena cherries.

€9.00 GF 3, 7, 12.

Sticky Date Pudding

Salted caramel sauce, honeycomb, vanilla bourbon ice cream.

€8.80 1a, 3, 7.

Salted Caramel & Double Chocolate Ganache Tart

Chocolate crumbs, vanilla bourbon ice cream.

€8.80 1a, 7.

Churros Con Chocolate

Cinnamon sugar.

€8.50 1a, 3, 7.

Vanilla Ice-cream with Caramel or Chocolate Sauce

(Vegan ice cream available)

€6.00 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: Macademia nuts) 9: Celery, 10: Mustard, 11: Sesame seeds, 12: Sulphites, 13: Lupin, 14: Molluscs.

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