

savoury wild mushroom custard* (v) with chervil buttered toast

ndujo mussels* in a garlic & fennel wine cream sauce

spiced chickpea & carrot fritter* (ve) with soy yogurt & sumac

probys fish cakes* with dill & lemon mayonaisse

crab cocktail* with cucumber

rabbit & potato cake* with mustard cream sauce

roasted aubergine* (ve) topped with saffron yogurt, toasted cashew nuts, coriander & pomegranate seeds

served with house made bread

roast butternut squash tart tatin (ve) maple chilli & thyme leaves, soy yoghurt, pomegranate and fresh dill

slow braised chickpeas* (ve) slow braised chickpeas with fennel, tomatoes and saffron topped with roasted wild mushrooms & lemon tahini sauce

seafood curry* monkfish mussels & prawns in a goan style curry, fragrant basmati rice

quail veronique* pan seared quail in a creamy green grape sauce

pan seared fish* with celeriac purée & red pepper salsa

chermoula beef salad* with green beans, roast beetroot & confit cherry tomatoes (vegan alternative available)

lamb shank* smoked bacon, cannelloni beans & tomato ragu

pan seared chicken supreme* with romesco, roasted jerusalem artichokes and herb jus

green pepper steak * topped with pepper sauce alongside balsamic mushroom, blue cheese & watercress (€5 supplement)

All mains are served with potatoes & seasonal vegetables to share

v Vegetarian · **ve** Vegan · * Gluten ingredient can be omitted.

All known allergens are present in our kitchen, please ask your server for advice or our book.

Tips are for those who served you.

Beef, pork & chicken are of Irish origin and cooked to order