

ALFRESCO WITH FRIENDS

Our Executive Chef and Dubliner, Gareth Mullins, has created this summer menu with an emphasis on choosing the highest quality seasonal ingredients, designed to be shared and enjoyed with friends.

GRAZING BOARDS

LAND

Smoked Black Pudding Sausage Rolls, Harissa
'Truffalo' Chicken Wings, Lime Crème Fraîche €32

MEZZE

Falafel, Hummus, Babagonoush, Pickles, Sumac & Lemon Flat Bread €26

SEA

Baked Tiger Prawns, Tomato, Lemon, Garlic & Chilli, Warm Baguette,
Salt & Pepper Calamari with Pickled Cucumber & Aioli €38

FARM

Toonsbridge Buratta, Summer Tomatoes, Tapenade, Garlic Focaccia €24

MAIN COURSES

TEMPURA OF COD

Curried Mayonnaise, Gem Leaves, Cucumber Pickle €28

BEEF SHORT RIB

Brioche Bun, Smoked Gubeen, Bacon Jam, BBQ Sauce €29

SAFFRON ARANCINI

Tomato Sauce, Aged Parmesan Cheese €24

BUTTERMILK SPICED CHICKEN

Waffles, Chipolte Salsa, Crème Fraîche €26

SIDES €6

Truffle & Parmesan Fries

Tomato, Cucumber, Olives Feta
Sweet Potato Fries, Roasted Garil Aioli
Mixed Olives, Orange, Garlic, Thyme

TO FINISH €8

BAILEYS TRES LECHES

Raspberries, Fresh Cream, Basil

 Vegetarian

 Vegan

Please inform your waiter if you have any dietary requirements or allergies. Our allergen menu is on display on the Rooftop Bar for your perusal.
We endeavour to source our fish from suppliers who follow sustainable practices.