

Lunch Menu

€37 for two courses - Starter & Main Course or Italian Pizza

Starters

Creamy Mushrooms on Pinsa Bread, Crumbled Feta, Wild Mushroom, White Wine Sauce, Hazelnuts, Basil Pesto **1, 7, 8, 12**

Creamy Risotto of Smoked Haddock, Leek & Salmon, Basil Pesto, Dressed Leaves, Dill, Parsley, Toasted pumpkin Seeds **4, 7, 8, 10, 12**

Warm Goats Cheese Salad, Roast Beetroot and Shallots, Pinenuts, Garlic Croutons, Balsamic, Candied Pecans, Hummus **1, 7, 8, 10, 12**

Braised Italian Meatballs, Rich Tomato & Herb Ragù, Finely Grated Parmesan, Peppery Rocket, Toasted Focaccia **1,3,7,9,12**

Pan Sautéed Prawns, Garlic, Chilli, Tomato, Lemon Zest, Shallot, Cannellini Beans, Parsley, White Wine, Toasted Sourdough **2,4,8,10,1,7,12 (GF Option)**

Autumn Garden Vegetable & Herb Soup of the Day, Freshly Baked Sourdough **(GF Option) 1, 9 (VE)**

Shredded Confit Five Spice Duck Salad, Pineapple, Pomegranate, Radish, Spiced Cashews, Sesame, Tamarind Dressing **(GF) 3,8,9,11, 12**

Hispi Cabbage, Roast Beetroot, Romesco, Hummus, Whipped Feta, Spicy Pangrattato, Sultanas, Sumac **1, 6, 7, 8, 12**

Main Course

Tagine of Wild Wicklow Venison & Root Vegetables, Cous Cous of Apricot, Parsley, Cranberry, Pistachio, **1, 3, 7, 8, 9, 12**

Rigatoni Pasta of Creamy Seafood, Salmon, Kilmore Cod, Smoked Haddock, Garden Kale, Leek, Butterfly Prawn, Caper & Shallot Salsa **1, 2, 3, 4, 7, 9, 12, 13, 14**

Seared Irish 10oz Rib Eye, Garlic Portobello Mushroom with Cherry Tomato, Broccoli, Green Beans, Skinny Fries, Béarnaise or Pepper Sauce **Supp. €12 1, 7, 10, 12 (GF Option with Potato)**

Roast Fillet of Kilmore Quay Cod with Leek, Cassoulet of Creamy Butterbeans, Spinach & Kale, Tapenade, served with potatoes **4, 7, 9, 12**

Slow Cooked Confit Barbary Duck Leg, Red Cabbage, Parsnip & Celeriac puree, Pistachio, Gremolata **7, 8, 12 Supp. €4**

Seared Chicken Breast, Creamy White Sauce, Cabbage, Pesto, Fennel Sausage, Tarragon Pancetta, Spicy Pangrattato, served with potatoes **1,7,8,12**

Slow cooked Pork shoulder Ragù, Pappardelle, Pesto, Parmesan **1, 3, 6, 7, 9, 12**

Fish & Chips of Kilmore Quay Haddock Fillets, Skinny Fries, House Pickled Cucumber, Dressed Leaves, Duck Tartare Sauce **1, 3, 4, 6, 7, 8, 10, 12**

Charred Grilled 10oz Prime Irish Beef Burger, Smoked Provolone Cheese, Streaky Bacon, Onion Jam, Duck Burger Sauce, Skinny Fries **1, 3, 7, 10, 12**

Mushroom Stuffed Ravioli, Sage and Squash Puree, Roast Pumpkin, Kale & Sesame Seed Salad, Herb Crumb, **1, 3, 7, 8, 11, 12 (VE)**

Market Fish Celeriac Puree, Sauté Greens, Caper, Herb Salsa, Béarnaise, Roast Baby Potatoes **(Supplements will apply) 4, 7, 12**

Homemade Pizzette

***All pizzas now available with a gluten free base option (please specify to server)**

Crispy Shredded Five Spice Duck, Sweet Chilli & Tomato Sauce, Radish, Pomegranate, Shallot, Cucumber, Cashew, Dressed Leaves. **1, 8, 10, 11, 12**

Mushroom & Brie Pizzette, Onion Jam, Candied Walnuts, Dressed Leaves **1, 7, 8, 11, 12**

Squash & Goats Cheese Pizzette, Caramelised Red Onion Jam, Mango Chutney, Flaked Almonds, Pesto, Balsamic Glaze **1, 7, 8, 10, 13, 12**

Spicy Nduja Sausage, Pepperoni, Homemade Tomato Sauce, Mozzarella, Kalamata Olives, Dressed Leaves **1, 7, 8, 12**

Sides Dishes €5

Skinny fries, Garlic aioli (parmesan optional) **1,7,12**

Dressed Leaves & herb salad. **10, 12**

Buttered Roast Baby Potatoes, with garlic & herbs **7,12**

Sauté Greens & Roast Autumnal Veg, garlic butter **7,12**

Head Chef Antonio Davino

CONTAINS (1) Gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs