



2 courses €26, 3 course €30

Reservations required for this menu. Available Monday – Friday

FOR THE TABLE

Bread & Butter (G)

Charcuterie & Pickles (S) (€4.5 supplement)

TO START

Garden tomatoes, Macroom mozzarella, basil (M)

Ceviche of Market Fish, alliums, herbs, redcurrants (F)

Chicken Liver parfait, pickled cherries, kohlrabi, toasted sourdough (M, E, S, G- Bread)

MAINS

Grilled Lambs liver, new season potatoes, grilled onions (M)

Market fish, violet artichokes, cucumber, Kohlrabi, Nori, Samphire (M, F)

Handmade Potato gnocchi, estate tomatoes, coolea, basil (M, E, G- FLOUR)

SIDES (€4)

Garden Salad (S) · New Season Potatoes

DESSERT

Elderflower parfait, Josta Berries, Oats (M, E, G- Oats)

Chamomile custard tart, strawberries (M, E, G- FLOUR)

Young buck, oatcakes, chutney (M, S, G- Oats)

(ALLERGENS: E-egg, S-sulphite, F-fish, M-milk, C-mollusc, G-gluten wheat, Ms-mustard, So-Soy, Se-Sesame, N-nuts)