

TAPAS MENU



Boards

Charcuterie

Iberian prosciutto, salami, chorizo, garden greens, garden pestos, marinated olives, crostini
€18.00 (1,2,6,11)

Irish & French Cheeses

epoisse, comté, ballylisk, cashel blue, wicklow bán, fig & apple chutney, seeded crackers
€18.00 (1,2,5,6,10,11)

Plates

Calamari

roast garlic aioli, lemon
€13.50 (1,2,3,5,8,11)

Garden Bruschetta

garden pesto, garden tomatoes, buffalo mozzarella
€14.00 (1,2,3,4,6,11)

Irish Lobster Fritters

lime mayo, garden leaves
€16.00 (1,3,5,7,11)

Smoked Cod Croquette

chorizo aioli, pickled cucumber, garden leaves
€15.00 (1,2,3,4,5,8,11)

Prawn Pil Pil

garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough
€16.00 (1,2,7,12)

Ham Hock & Black Pudding Croquette

tartar sauce
€15.00 (1,2,3,7,11)

Tagliata

8oz sirloin steak, garden rocket, aged parmesan, garden pickles, extra virgin olive oil, 9 year aged balsamic
€20.00 (2,4,11)

Stuffed Aubergine

quinoa, courgette, grilled halloumi piquillos chimichurri
€16.00 (6,10,11) (V)

Sides

Garden Leaf Salad

extra virgin olive oil, aged balsamic, pickled garden vegetables
€8.50 (11)

Hand Cut Chips

garlic aioli
€6.50 (5)

Rosemary Potatoes

rosemary & garlic
€7.50 (2)

Feta & Olives

€4.50

Smoked Almonds

€4.50

Dessert

Classic Crème Brûlée

meringue
€9.50 (2,5) (GF)

Vegan Vanilla Custard

garden rhubarb, raisin short bread
(1,11,14) (V)

Double Chocolate Brownie

vanilla ice cream, salted caramel
€9.50 (2,5) (GF)

Liqueur Coffee

French Coffee
€12.50

Calypso Coffee
€12.50

Irish Coffee
€12.50

Baileys Coffee
€12.50

Allergens

Please be aware nuts are used in our kitchen

1.Wheat(Gluten), 2.Dairy, 3.Mustard, 4.Celery, 5.Eggs, 6.Nuts, 7.Crustaceans, 8. Fish, 9.Peanuts, 10. Sesame Seeds, 11. Sulphur Dioxide, 12.Lupin, 13.Molluscs

A discretionary 10% service charge applies to parties of 9 or above. Service charge goes directly to our front of house and kitchen teams.