

AL A CARTE MENU 2025

SNACKS

Baked Sourdough Baguette, Glenilin Butter 2, 7	£5.00
Mixed Olives And Feta 7	£5.00
Cured Meats And Sundried Tomatoes	£6.00
Salt And Vinegar Dublin Bay Prawns, Tartare Sauce 3, 9	£6.00

STARTERS

Today's Soup <i>Homemade Bread, Glenillin Butter</i> 2,7	£7.00
Venison Bolognese <i>Triofo Pasta, Aged Parmesan, Hazelnut Pesto</i> 2,7,10	£12.00
Cod Taco <i>Pickled Red Onion, Avocado And Jalepeno Crema, Red Cabbage, Lime</i> 5,7	£10.00
Pan Seared Scallops <i>Chicken Truffle Butter, Cauliflower, Candied Bacon</i> 3,7	£13.00
Crispy Honey And Sriracha Chicken <i>Pickled Vegetables, Kewpie Mayo, Sesame</i> 7,12	£10.00
Honey Whipped Goats Cheese <i>Candy Beetroot, Beetroot Gel, Filo Tuille, Pistachio Crumb</i> 7,10	£10.00
Pork Belly Skewer <i>Hot Honey, Curry Aioli, Charred Gem Lettuce, Crushed Peanuts</i> 11,12	£10.00

CHEF'S SIGNATURES

Cured Silverhill Duck £30.00
*Confit Wing, Dukkah Duck Leg Tart, Black Kale,
Duck Potato, Duck Sauce*
2,7

Whole Roasted Plaice (Served on the Bone) £28.00
*Brown Shrimp And Caper Buerre Blanc, Compressed Cucumber,
Confit Garlic Potatoes*
3,5,7

Cepe Cured Venison Loin £32.00
*Artichoke Puree, Potato Gratin, Smoked Salsa Verde,
Baby Carrots, Venison Jus*
7,9

Slow Braised Beef Cheek £30.00
*Smoked Potato Puree, Charred King Oyster Mushroom,
Pickled Shallot, Crispy Onions, Beef Jus*
2

Chicken Ballotine £28.00
*Truffled Mousse, Savoy Cabbage, Chicken Butter Mash,
Baby Turnips, Glazed Carrots, Madeira Sauce*
7

Potato Rosti £22.00
*Caramelized Shallots, Dubliner Cheddar, King Oyster Mushroom,
Smoked Salsa*
7

GRILL

Quinn's Dry Aged Sirloin Steak (283g) £30.00

Quinn's Dry Aged Fillet Steak (226g) £34.00

Kingsbury Wagyu Ribeye Steak (283g) £50.00

*Our Steaks Are Cooked And Rested In Beef Dripping And
Served With Beef And Bonemarrow Ragu, Carrot Puree And
Tenderstem Broccoli*
1,7

CLASSICS

Beer Battered Catch Of The Day £18.00
Salt And Vinegar Mushy Peas, Triple Cooked Chips
2,4,5,7

Thai Yellow Curry £24/£20/£18
Fragrant Rice, Poppadom (King Prawn/Chicken/Veg)
1,7,12,13

Wagyu Burger £18
Sourdough Bun, Bacon Jam, Dubliner Cheddar, Burger Sauce, Fries
2,5,7,9,12

SIDES £5.00

Triple Cooked Chips
Fries
Truffle And Parmesan Fries
Miso Roasted Root Vegetables, Black Sesame, Sesame Oil 12
Proper Champ 7
Tender Stem Broccoli And Smoked Almonds 10
Roast Balsamic Onions And Black Olive Tapenade
Pickled Onion Rings
Rocket, Tomato, Shallot & Parmesan Salad
Curry Spiced Fries 7
Feta And Chorizo Chips 7
Crispy Ketjap Kale 7

SAUCES £3.50

Brandy & Peppercorn 7,9
Mushroom & Bushmills 7
Garlic Butter 7
House Butter 7
Young Buck Blue Cheese Sauce 7
Treacle Butter 14

DESSERTS

Cookies And Cream Baked Alaska £9.00
Brownie Base, Raspberry
7

Poached Pear £8.00
Vanilla Rice Pudding, Puffed Black Rice, Lemon Balm
7

Glazed Lemon Tart £8.00
Torched Italian Meringue, Fresh Raspberry
7

Salted Caramel And Chocolate Croissant Pudding £8.00
Vanilla Ice-Cream
7

Pistachio Affagatto £8.00
7

Selection Of Drwyane's Farm Ice-Cream £6.00
7

Cheese Board 1 Person £9.00
3 Cheeses (Please Ask Server), Chutney, 2 Persons £14.00
Crackers, Grapes, A Shot Of Ruby Port
1, 2, 7

*Please Inform Your Server Of Any Dietary Requirements Before
Ordering. Certain Dishes Can Be Adapted To Suit Certain Dietary Needs.*

1. Celery, 2. Cereals Containing Gluten, 3. Crustaceans, 4. Eggs, 5. Fish,
6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts,
12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide.