

## SNACKS

Ciabatta, Extra Virgin Olive Oil	£5.00
2, 7	
Iberico Ham, Pepper, Hazelnut	£7.50
2	
Jalapeno Hummus, Bread Sticks	£5.00
2	

## STARTERS

Today's Soup	£7.00
<i>Homemade Bread, Glenillin Butter</i>	
2,7	
Heirloom Tomato	£10.00
<i>Greek Cheese, Pickled Yellow Courgette, Extra Virgin Olive Oil, Pangrattato Crumb</i>	
2,7	
Dublin Bay Prawns	£12.00
<i>Smoked Chorizo, Preserved Lemon, Guinness Wheaten</i>	
2,7	
Hand Dived Scallops	£13.00
<i>Smoked Pork Belly, Truffle, Chicken Butter, Cauliflower Puree</i>	
3,7	
Crispy Honey And Sriracha Chicken	£10.00
<i>Pickled Vegetables, Kewpie Mayo, Sesame</i>	
4,7,12	
Honey Whipped Goats Cheese	£10.00
<i>Candy Beetroot, Beetroot Gel, Filo Tuille, Pistachio Crumb</i>	
2,7,9	
Iberico Pork Cheek	£12.00
<i>Salsify Carbonara, Shitake Mushroom, Crackling</i>	
1,7	

## CHEF'S SIGNATURES

Cured Silverhill Duck £30.00  
*Confit Wing, Dukkah Duck Leg Tart, Black Kale,  
Duck Potato, Duck Sauce*  
2,4,10,12

Market Fish  
*Ham Hock, Leeks, Peas, Celeriac,  
Purple Dulse Potatoes*  
5,7

Irish Black Butter Lamb Rump £32.00  
*Crapaudine Beetroot, Parsnip Puree, Clonakilty Black Pudding,  
Pickled Pear, Potato Gratin*  
7

Slow Braised Beef Cheek £30.00  
*Smoked Potato Puree, Morel Mushroom,  
Pickled Onion, Crispy Shallot, Beef Jus*

Potato Rosti £22.00  
*Stuffed Courgette Flower, Black Garlic And Peanut Rayu*  
11,12,13

Corn Fed Chicken £28.00  
*White Asparagus, Gnocchi, Baby Leeks, Sage Butter,  
Pickled Shimeji*  
2

## GRILL

Quinn's Dry Aged Sirloin Steak (283g) £32.00

Quinn's Dry Aged Fillet Steak (226g) £35.00

Kingsbury Wagyu Ribeye Steak (283g) £55.00

*All Our Steaks Are Cooked And Rested In Beef Dripping  
And Served With Beef And Bonemarrow Ragu, Carrot Puree  
And Tenderstem Broccoli*  
2,7

Homemade Bone Marrow Burger £18.00  
*Sourdough Bun, Bacon Jam, Dubliner Cheddar,  
Burger Sauce, Fries*  
2, 5, 7, 9, 12

## 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

Fresh Trio Pasta £18  
*Wild mushroom and parmesan cream, truffle oil, brioche crumb*  
(Add Chicken) £21  
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  
Pickled Onion Rings  
Rocket, Tomato, Shallot & Parmesan Salad  
Curry Spiced Fries 7  
Feta And Chorizo Chips 7  
Crispy Ketjap Kale 2

## 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

2,4,7

Poached Pear£8.00

Vanilla Rice Pudding, Puffed Black Rice, Lemon Balm

7

Glazed Lemon Tart£8.00

Torched Italian Meringue, Fresh Raspberry

2,4,7

Salted Caramel And Chocolate Croissant Pudding£8.00

Caramel Espuma

2,4,7

Pistachio Affogato£8.00

7

Selection Of Betty’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.

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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.