

PRE STARTERS

Homemade bread, olive oil, balsamic reduction	3
Marinated olives	2.5
Garlic & parsley flatbread	3

STARTERS

Pan fried king scallops, butternut squash puree, grilled smoked bacon	7.95
Deep fried smoked apple wood cheddar, mixed leaves, home-made pear chutney	6.25
Home-made crab ravioli, seafood & saffron sauce, roquette, Parmesan	7.25
Steamed rope-grown mussels with chorizo & paprika	6.95/12.95
Slow roast crispy pork belly, celeriac remoulade, apple sauce	6.25

MEZE PLATTER

Marinated olives, mixed leaves, sliced cured meats, roast pepper, houmous, feta cheese, deep fried smoked cheddar, grilled bread	8/16/24
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MAINS

Char-grilled swordfish steak, Italian parsley, lemon & mussel risotto	13.95
Home-made tagliatelle, feta cheese, cherry tomato, spinach & lemon oil	10.95
Char-grilled lamb gigot, lentil & root vegetable stew, roast vine cherry tomato	14.95
Pan-fried salmon & parsley fish cakes, wok fried vegetables, tartare sauce	11.95
Oven roast pork tenderloin, apple mash, wilted spinach, pan juices	14.50
Char-grilled 8oz Irish premium fillet steak, pomme Anna, grilled tomato, berry sauce	23.95
Roast pepper & mozzarella mille feuille, roast tomato sauce	10.50

SIDES

Tomato & onion salad, wok fried vegetables, apple mash, spinach, green salad & herb fries	all @ 3
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Everything, without exception, is hand made by us
All of our food is freshly prepared & GM free
12.5% service charge will be added to tables of 5 or more