

LUNCH

Two Courses €42
Three Courses €47.50

Thu – Fri from 12PM
Sat – Sun from 1PM

APPETISERS

Curried Parsnip & Apple Soup **V**

Crisp parsnip ribbons

Rope Mussels

West Cork mussels, A La Crème.
White wine, garlic, cream, flat leaf.

Seafood Chowder

Irish fish and shellfish, creamed broth.

Scallops (€3 supp.)

Cauliflower puree, smoked black pudding,
Crisp pancetta

Caesar Salad

Cos, Parmesan, crisp bacon, Cajun chicken.

Selection of 4 Oysters

Sourced from our coastal waters, served with
raspberry and shallot mignonette, lemon,
Tabasco.

Howth Smoked Organic Salmon

Red onion, crisp capers, chive crème
fraîche,
Brown soda croutons.

ENTRÉES

Sea Bass

Pan seared fillet, Ratte potato, cauliflower puree,
Oyster tempura.

Fish 'n' Chips

Beer battered cod minted pea purée, Tartar
sauce.

Fish Pie

Irish fish & shellfish, creamed vegetable broth,
Cheddar mash.

Monkfish

Chargrilled skewered monkfish fillet & Chorizo
Chorizo & fine herb risotto arancini,
caper beurre blanc

Chicken Supreme

Dauphinoise potatoes, broad beans,
grain mustard cream.

10oz Irish Rib Eye Steak (€12.50 supp.)

Peter Hannan's Salt Aged Beef
Shallot mash and seasonal vegetables Marrow
butter, peppercorn sauce or Garlic & herb butter

Risotto **V**

Fine herb & Italian cheese arborio, sautéed kale.
Wild mushrooms, beetroot gel.

DESSERTS

Guinness Cake

White chocolate & coffee ganache,
Guinness sponge, Cacao nibs, toasted
almonds, Guinness reduction

Key Lime Tart

Lime curd, Chantilly cream Pistachio ice
cream, lime gel

Selection of Wexford Ice Cream **V**

Irish Cheese Board (€7 supp.)

Cranberry and hazelnut crackers, Irish
black apple butter



Side Dishes 7.50

Irish baby potatoes in herb butter

Shallot mash, seasonal vegetables **V**

Fries **V**

Sweet potato fries **V**

Baby Caesar salad

Tender stem broccoli, toasted almonds **V**



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12.5% service charge on all parties of 6 or more