

STARTERS

SOUP OF THE DAY | €7

Served with Salted Irish Butter, Treacle Brown Soda Bread (1w,7)

WILD MUSHROOM ARANCINI | €11

Arrabiata Sauce, Sun Dried Tomatoes, Vegetable Crisps (gf,Vegan)(9)

PAN-FRIED SCALLOPS | €18

Butternut Squash Purée, Jack McCarthy Black Pudding, Granny Smith Poached Apples, Lemon Gel (1b,1o,1w,2,7)

ED HOWARD'S IRISH BEEF CARPACCIO | €13

Parmesan Shaving, Rainbow Carrot Pickles, Wild Rocket, Pink Peppercorn, Chilli & Garlic Oil (gf) (7)

MAINS

MIDDLETON RACK OF LAMB | €37

Celeriac Purée, Perfect Mash, Grilled Salsify, Mint Jus, Salsa Verde (Cooked Medium Well)(gf) (7)

KIEV OF CHICKEN SUPREME | €25

Smoked Butternut Squash, Perfect Mash, Chilli & Garlic Garden Greens, Toasted Flaked Almonds, Truffle Oil (1w,7,8a))

ROSCARBERY SLOW BRAISED SHORT RIB BEEF | €28

Homemade Mushroom Pâté, Perfect Mash, Braised Red Cabbage, Irish Butter Greens, Thyme & Red Wine Jus (gf)(7,12)

PAN FRIED SEA BASS | €29

Romesco Sauce, Potato Mousseline, Buttered Greens, Toasted Flaked Almonds, Crushed Pomegranate, Herb Oil (gf)(4,7,8a)

THAI YELLOW CURRY | €20

Mediterranean Vegetables, Saffron-Infused Rice, Herb Naan Bread, Mango Chutney, Vegetable Crisps (Gluten Free, Vegan - ask your server) (5, Peanuts)

BROAD BEAN & GARDEN PEA SAFFRON RISOTTO | €22

Served with Herb Oil & Greens (gf,Vegan)

CHICKEN RANCH BURGER | €20

Fried Buttermilk Chicken, Frank's Hot Sauce, Homemade Slaw, Cos Lettuce & Blue Cheese Ranch in a Brioche Bun & French Fries (1w,3,7,10)

TRADITIONAL BEER BATTER FISH & CHIPS | €22

Crispy Caper, Lemon & Saffron Aioli, Crushed Peas, Lemon, French Fries (1w,4)

CHILLI GARLIC TIGER PRAWN & CRAB CLAW PIL-PIL | €12

Extra Virgin Olive Oil, Sourdough Toast (1w,2)

GOLDEN CRISPY LEMON SOLE | €13

Roast Red Pepper Stew, Tarragon Mayonnaise, Mango & Pomegranate Salsa, Lemon Gel (1w,3,4,7)

BBQ IRISH BELLY OF PORK WITH CRACKLING | €13

Jack McCarthy Black Pudding, Granny Smith Apple Purée, Barbecue Glaze, Cherry Apple, Salted Popcorn (1b,1o,1w,6,7)

FROM THE CHAR-GRILL

10oz IRISH HEREFORD SIRLOIN STEAK | €32

100Z IRISH DRY EDGE

RIBEYE STEAK | €38

Garlic & Thyme Portobello Mushroom, Crispy Onion Rings, Asparagus, Tender Stem Broccoli

Choice of - Jameson & Peppercorn Sauce or Homemade Garlic & Herb Butter

Choice of - Champ Mashed Potato or French Fries (1w,7,9)

WEST CORK DUCK BREAST | €32

Potato Mousseline, Chargrilled Pak Choi, Potato Fondant, Blood Orange Cracker, Black Cherry Jus (gf) (7,9)

HOMEMADE 8OZ IRISH HEREFORD THYME & GARLIC BEEF BURGER | €21

Bandon Cheddar, Chipotle Sauce, Jalapeños, Crispy Onions, Cos Lettuce, Brioche Bun, Homemade Slaw & French Fries (1w,3,7,10,12)

SALADS

CLONAKILTY BLACK PUDDING & CHORIZO SALAD | €16

Red Lentils, Black Olives, Baby Leaves, Shredded Carrot, Pomegranate & Mango Salsa, Toasted Pumpkin Seeds, House Vinaigrette (1o,10)

BEETROOT & GOATS' CHEESE SALAD | €16

Ardsallagh Goats' Cheese, Roasted Irish Beetroots, Poached Pears, Pickled Beetroot, Savoury Granola, Beetroot Glaze (1o,1w,7,10)

SKETCH



DINNER

SKETCH

DINNER



SIDES

FRENCH FRIES | €5

SWEET POTATO FRIES | €5

TENDER STEM BROCCOLI CHILLI &
GARLIC OIL | €5

RICH BUTTERY MASHED POTATO (7) | €5

DESSERTS

TROPICAL FRUIT TART | €9.00

Vanilla Sablé, Tropical Crèmeux, Tropical Fruit Compôte, Mango Gel, Whipped Vanilla Ganache Glaze (1w,3,7,8)

CAPPUCCINO CAKE | €9.00

Hazelnut Sponge, Vanilla Custard, Gianduja Crèmeux, White Chocolate Coffee Mousse, Dark Chocolate Glaze, with Vanilla Ice-Cream (1w,3,7,8h)

CARAMEL APPLE MOUSSE | €9.00

Apple & Cinnamon Ragoût, Vanilla Mascarpone Mousse, Spéculoos Breton, Salted Caramel Ice-Cream (1w,3,7,8a)

BANOFFEE BROWNIE PIE | €9.00

Caramelised Bananas, Whipped Vanilla Ganache (1w,3,7)

BAKED COCONUT CRÈME FRAÎCHE CHEESECAKE | €9.00

Whipped Coconut Ganache, Sablé Biscuit, White Chocolate & Coconut Glaze, with Raspberry Sorbet (1w,7,12)

Allergen Information

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements
gf - gluten free |

1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC