

TQ

SIGNATURES

ITS CALLED ORIGINALITY
JUST TRY IT

CHEF *Slavomira Gacava Alan Weston Ross Byrne*

SMALL PLATES

MEAT

STICKY PORK BELLY €12 8 hour pork belly, sticky bbq sauce, Asian slaw. 1,2,6,8

MEATBALLS €10 Beef and chorizo meatballs, spicy marinara sauce, rustic bread. 1,6,7,9,10,12

CARPACCIO €13 Dressed rocket, black peppered potato, crispy onion, parmesan crisp, brown brioche. 1,7,12

CHICKEN

WINGS €11.50 Crispy wings, sticky Asian sauce, sesame seeds, fresh edamame. 1,6,11,12

SATAY €11 Thai style chicken skewers, sweet & spicy peanut sauce. 1,2,5,6

GYOZA €9.50 Asian dipping sauce, pickled vegetables. 1,5,6,11

CAESAR €11.50 Hand rolled chicken croquettes, shredded lettuce, bacon caesar dressing, crispy parma ham, fresh parmesan. 1,6,7,10

PÂTÉ €11.50 Grilled shallots, crispy kale, mulled wine poached pear, toasted baguette. 1,3,7,12

CRAB CLAW & PRAWNS €14.50 Crab claws, Prawns, lemon cream sauce, toasted ciabatta. 1,2,3,7

SCALLOPS €14.50 Seared scallops, rich parsnip purée, spicy sausage meat crumble, pickled mushrooms, carrot crisps. 1,2,7,12

FISH KOFTA €10.50 Medley of fish and crispy quinoa, mixture of Greek spices, lemon infused yogurt, pickled fennel, crispy chillis. 1,2,7,11

FISH

VEGETARIAN

GNOCCHI €9.50 Hand rolled gnocchi, pesto style white wine and basil sauce, fresh garden peas. 1,3,7,12

COURGETTA €8.50 Homemade ciabatta, smooth ricotta, grilled courgettes, roasted red peppers. 1,3,7

HUMMUS & VEG €9.50 Black garlic hummus, honey roasted baby root veg, grilled courgettes, pok choi, feta cheese, red pepper yogurt. 7

WILD MUSHROOM RISOTTO €10 Creamy barley risotto, wild mushrooms, parmesan. 1,7,12

GOATS CHEESE PANNA COTTA €10.50 Dressed mesclun leaves, trio of beetroot textures. 7

CHEFS SIGNATURES

CHICKEN SUPREME €22 Purple potatoes, pumpkin purée, garlic green beans, citrus jus, carrot crisps. 7,12

VENISON FILLET €28.50 Potato fondant, carrot and ginger purée, crispy mushroom duxelle, wild mushrooms, red wine jus. 1,6,7,10,12

PAN FRIED COD €21.50 Lyonnaise potato, buttered peas, kataifi pastry, pea purée. 1,4,7,8

CONFIT LEG OF DUCK €21 Braised red cabbage, duchess potato, orange sauce. 7,12

MEATLESS LOAF €18.50 Chickpea, lentil, onion, carrot, courgette loaf, Vegan cream and white wine sauce, roasted Brussel sprouts. 12

SALMON FILLET €24 Hasselback potatoes, crispy chorizo and leek, samphire, horseradish crumb, garlic butter. 1,4,7

STEAKS

ALL OUR STEAKS ARE IRISH AND LOCALLY SOURCED. TOPPED WITH TOBACCO ONIONS AND SERVED WITH A SIDE & SAUCE OF CHOICE.

8oz FILLET €34.50 Prime tenderloin of beef. Very lean and tender with subtle flavour.

10oz RIBEYE €32 Rich, succulent and highly marbled.

14oz STRIPLION €35.50 Slightly firmer than a fillet but makes up for this in flavour, light marbling throughout.

18oz TOMAHAWK €37 A highly marbled and succulent steak cooked on the long bone for added flavour.

ONION RINGS 1,7

MASH 7

GRATIN 7

GARLIC FRIES 7

CHIPS

BRAISED RED CABBAGE 12

GREEN BEANS 7

SAUTÉ MUSHROOMS 7

**SIDES
€5**

SAUCES & DIPS PEPPER SAUCE 7,9,12 | GARLIC BUTTER 7 | RED WINE JUS 9,12

Allergens: 1. Cereal 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds
12. Sulphur Dioxide and sulphites 13. Lupin 14. Molluscs

CHECK OUT OUR WEBSITE

