



|TO SHARE|

Olives & sourdough |v|4.25

Spiced mixed **nuts** & chickpeas |v|4.25

Irish **charcuterie board**, Duck liver pate, Wooded Pig chorizo, Gubeen salami, Durrus cheese, Young Buck blue cheese, Milleens, Andarl Farm ham hock terrine 17.25 sml |22.5lrg

Irish **cheese board**, cheese, Young Buck blue cheese, Milleens, Galway goats cheese, Sheridan's crackers, nuts, red onion jam 14 sml |19.25 lrg

Gather board selection of house fermented vegetables & homemade dips |v| 12.5

|STARTERS|

Seasonal **soup** w/ brown bread |v| 5.5

Smoked **mackerel**, beetroot relish, horseradish mayo, watercress 9.5

Andarl Farm **ham hock & pea** croquettes, burnt apple & clove mustard relish 10

Killary **mussels**, wild garlic, white wine, dill, cream 9.25

Spicy **cauliflower** wings, squash hummus, Galway goats cheese, toasted hazelnuts |v| 10.75

Atlantic seafood **chowder**, cream, dill, leeks, dillisk 7.25

Silverhill **duck** liver pate, rhubarb & cardamom jam, pistachio, sourdough 9.25

|MAINS|

Half honey roast **duck**, rosemary pearl barley, pickled pear, rhubarb puree, red currant jus 26.5

Hake, tomato & saffron broth, mussels, fennel & Wooded pig chorizo 25

Maple glazed **turnips**, garlic Portobello mushrooms, cashew nut cream, Young Buck blue cheese |v| 19.25

Brady's 28 day aged 10oz **striploin**, pickled onions, café du Paris, parsnip crisps 27

Andarl Farm slow roasted **porchetta**, apricot & sage stuffing, sweet potato rosti, apple puree, thyme jus 26.5

Friendly farmer free range **chicken**, roast leeks, wild garlic, pancetta, cream veloute 22.5

Served w/ Potato & Veg

|SIDES|

Creamed potato 4.25 sml | 6.25 lrg

Tonights veg 4.25 sml| 6.5 lrg

Maple glazed turnip 4.75

Hand cut fries 4.25 | Truffle, sage & parmesan fries 6

Gratin potatoes 5.25

Fuinseog Farm organic mixed green salad 5.25