



|SAMPLE A LA CARTE MENU|

|TO SHARE|

Vito's **olives** & sourdough |v| 4.25

Mixed **nuts** & chickpeas |v| 4.25

Irish **charcuterie board**, duck liver pate, Wooded Pig chorizo, Gubbeen salami, Durrus cheese, Young Buck blue cheese, plum & mustard jam 17.25 sml |22.5 lrg

Irish **cheese board**, Sheridan's crackers, nuts, red onion jam 14.00 sml |19.25 lrg

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

|STARTERS|

Seasonal **soup** w/ brown bread |v| 5.75

Spiced **pear**, balsamic radicchio, Galway goats cheese, pickled hazelnuts |v| 9.5

Beetroot, dill & Jameson cured **organic salmon**, pickled fennel, black pepper aioli 10

Brady's braised **oxtail**, creamy wild mushrooms, truffle oil, sage crisp 10.5

Atlantic seafood **chowder**, cream, dill, leeks, dillisk 6.75

Silverhill duck liver **pate**, plum & mustard jam, pistachio crumb, sourdough 9.25

|MAINS|

Honey roast Silverhill **duck**, sweet potato puree, cranberry & orange sauce 25

Bradys 28 day aged 10oz **striploin**, roasted sprouts, truffle butter, roots crisps 27

Fresh Atlantic **hake**, thyme, fennel & lemon risotto, dillisk butter 26

Wild **venison** loin, sage bread pudding, celeriac puree, beetroot relish 31

Roasted **cauliflower**, crumbed Galway goats cheese, sultana puree, crispy capers, toasted almonds |v| 18.25

Friendly Farmer free range **chicken**, roast squash, puy lentils, tarragon veloute 21

served w/ veg & potatoes

|SIDES|

Creamed potato 4.25 sml | 6.25 lrg

Tonights veg 4.25 sml | 6.25 lrg

Roasted sprouts & pancetta 5.25

Hand cut fries 4.25

Gratin potatoes 5.25

Fuinseog Farm organic mixed green salad 5.25