



Starters

Marinated West Cork Olives w citrus & thyme 7 V VG GF	5
Macroom Buffalo Mozzarella w heirloom tomatoes, hazelnut pesto, gazpacho, focaccia crisp 4a, 5e, 7, 13 V	15.50
Pan Roasted Scallops w Gubbeen chorizo butter, carrot puree, apple, dill 6,7,13 GF	19
Irish Langoustines w crab bisque, fennel, herb oil 2,6, 7, 9, 10 GF	19
Chicken & Ham Hock Caesar Croquette w smoked bacon, baby gem, Coolea cheese 1, 2, 4a, 7, 8, 9, 13	16

Mains

Market Fish w mussels, clams, leeks, Alaria butter sauce 2,6,7,8,12,13 GF	MP
Treacle braised wagyu beef cheek w smoked bacon, spring greens, wild garlic & walnut pesto, jus 7,8,5e,13 GF	30
Skeganore Duck Breast "Khao Soi" w yellow curry broth, crispy & soft noodles, summer vegetables, Thai basil, peanut & chilli oil 1,3, 4a, 5e, 7, 8, 11, 13	29
Fregola & Summer Vegetable Risotto w coolea cheese, fennel, chilli, basil 4a, 7, 8, 9, 13 V (VGA available)	25

Desserts

Rice Pudding Brûlée w rhubarb & oat crumble 1,4a,7,13	10
Fig leaf pannacotta w Irish strawberries, smoked almond, honeycomb 5a, 7, 13	10
Irish Cheese Board- 3 cheeses, Apple & ginger chutney, seasonal fruit, smoked almonds, sourdough, crackers 4a,4b,5a,9,13 V G	19

Sides

Seasonal Vegetables with hazelnut dressing, Coolea cheese 5c,7,13	6
Duck fat roasties with Parmesan & sage 7,13	6
Horizon Farm salad with seeds & herbs 7	5
Fries with seaweed salt	5

1.Eggs/ 2.Fish/ 3.Peanut/ 4.Gluten/ 4a.Wheat/ 4b.Spelt/ 4c.Oat/ 4d.Barley/ 5.Nuts/ 5a Almonds/ 5b.Cashew/ 5c.Hazelnut/ 5d.Pine Nut/ 5e.Walnut/ 5f.Pistachio/ 6 Crustaceans/ 7.Sulphur Dioxide & Sulphites (used as a preservative)/ 8. Celery/ 9. Mustard/ 10. Sesame Seeds/ 11. Lupin/ 12. Molluscs/ 13. Milk/ 14. Soy (V) Vegetarian, (VG) Vegan, GFA Gluten Free Options Available, (GF*) Contains no flour in the recipe but flour is used in the kitchen. Please be aware our kitchen contains Nuts, Gluten, Dairy. Please make your server aware of any allergies.