

aperitifs

The Poddle Spritz ⁹ €13

St. Germain, Soda Water,
Prosecco, Hibiscus

Bean An Tí ^{1,9} €13

Glendalough Poitin, Teelings Single Malt,
Cointreau, Grenadine, Lemon, Egg Whites

The Liberties Lemon Drop ⁹ €13

Limoncello, Absolut Vodka, Lemon

Paparazzi ^{1,9} €13

Campari, Disaronno, Lemon, Sugar Syrup,
Egg Whites

appetizer

Irish Coppa ^{1,2,8,11A} €17

Cured Pork, Baked Focaccia,
St Tola Goat Cheese

Burrata ^{2,8,10G,12,13} €15

Heirloom Tomato Roast Pepper Sauce,
Toasted Pistachio, Kalamata Olive Crumble

Pan Seared Scallops ^{2,3,4,5,8,12,13} €18

Celeriac Purée, Granny Smith Apple,
Crisp Pancetta

Beetroot Carpaccio ^{6,10B,12} €14

Whipped Vegan Feta Hazelnut Dressing (V)

Beef Croquette ^{1,2,8,10G,11A,12,13} €15

Over Night Pulled Cheek,
Pickled Red Onion, Smoked Aioli

Cockles & Mussels ^{1,2,3,4,5,8,9,11A,12,13} €17

Garlic Cream Sauce, Nduja Sausage,
Chargrilled Sourdough

mains

Rack Of Lamb ^{1,2,8,9,11A,12,13} €28

Polenta Cake, Minted Peas & Broad
Beans, Crumbled Feta Redcurrant Jus

Spiced Monkfish ^{1,2,3,4,5,10A,11A,12,13} €24

Kohlrabi Fritter Steamed Greens,
Korma Sauce, Mango Chutney

Chargrilled Rib Eye ^{1,2,9,11A,12,13} €35

Colcannon Potato, Burnt Onion Jam,
Buttermilk Fried Onions Bearnaise or
Whiskey & Peppercorn

Linguine & Langoustine ^{1,2,3,4,5,11A,12,13} €20

Bisque Sauce, Pickled Chili, Sorrel & Lime Oil

Hand Rolled Gnocchi ^{1,2,6,10A,11A,12,13} €18

Wild Garlic, Blue Stilton Cheese, Crushed
Nuts, Shaved Parmigiano

Confit Cabbage ^{6,8,10D,12,13} €18

Date Purée, Wild Garlic & Emulsion,
Cabbage Crisps, Shaved Pecorino Cheese

on the side

Triple Cooked Chips ^{11A} €5

Steamed Greens ² €5

Beer Battered Onion Rings ^{1,2,11A} €5

Mixed Leave Salad ^{1,2,12} €5

Creamed Mash ² €5

ALLERGENS: