

Cocktails

Márgerete jalapeno ban poitin, grapefruit, lime, sugar	12		Gold Fashioned kerrygold jameson, salted sugar, bitters	13
Blackcurrant Cosmo absolut vodka, blackcurrant cordial, orange	13		Nettle Gimlet beefeater gin, nettle cordial	13
Red Apple Sour redbreast 12, calvados, lemon, whites	13		Black Velvet guinness, piper heidsieck blanc-de-blanc	14

Cannery Row

Sardines in Olive Oil	14	Smoked Anchovies	17
Mussels in Escabeche	15	all served with homemade foccacia	

Oysters

Natural Jersey Rock Oysters shallot, mignonette, lemon	3 for 13.5		Dressed Jersey Rock Oysters chilli, ginger, lime	3 for 13.5
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Raw Bar, Snacks, Small Plates

Ember Bread baked in house, aioli	6	Seabass Ceviche pomegranate, lime	14
Selection of Irish Cold Cuts coppa, salami, bresola, lomo, giardiniera	14	Ox Tongue smoked potato, beetroot, wet walnut	11
Hereford Beef Tartare smoked marrow, horseradish	13.5	Salt Chilli Fried Chicken cucumber, mustard & chilli pickles	14.4
Cauliflower Bhaji (v) smoked pineapple, cashew cream	11	Cornish Mussels smoked butter, parsley	14.5
Duck Liver Parfait irish soda bread, brandied plum	13	Pork Belly palourde clams, chilli, garlic	21.5
Half-Pint of Prawns marie rose, lemon	16	Queenie Scallop chilli, garlic, salty fingers	18.5

Wood Oven & Grill

Forerib Of Beef & Bone Marrow Cheeseburger beef fat brioche bun & chips	18
Wye Valley Barnsley Lamb Chop aubergine, red pepper	34.5
Sugar Pit Pork cabbage, caraway, smoked apple	30
Miso Squash (v) feta, sesame	17
Butterfly Mackerel Satay carrot & papaya slaw	24
Wood Fired Monkfish (2 people) almond, chilli, wild garlic	68
Veal & Anchovy Lasagna	26
Wood Fired Chicken - Half/Whole grelot onions, fermented cabbage	18.3/36.6

Glenarm Steaks by Peter Hannan

We use award-winning Shorthorn beef, dry aged in Himalayan salt bricks for 28 days, sourced from across Ireland and supplied to us by renowned butcher Peter Hannan.

Flat Iron Steak chips, smoked onion, choice of sauce	34.5
300g Bone in Fillet	17/100g
400g Bone in Sirloin	41
1KG Cotes du Boeuf (2 - 3 people)	14/100g

Sides

Chips , roast chicken mayonnaise	7.2	Mash , liquor & beef fat crumb	7.5	Sauces:	3
Bitter Leaves , shallots	6	Hispi Cabbage , chilli & garlic	6	peppercorn, bernaise, chimichurri	

20.3.2025

DAFFODIL MULLIGAN

@daffodilmulligan

Wine

All of our still wines by the glass are available in small (125ml), medium (175ml), large (250ml) & Carafe (500ml)

		125ml		
CHAMPS & SPARKLING	Piper-Heidsieck Brut Essential, Reims, Champagne NV			19
	Jean-Charles Boisset, Crémant de Bourgogne, France, 2022			10
WHITE WINE		175ml	500ml	Btl
	Grange des Rocs, Picpoul de Pinet, Languedoc, France, 2023	9	27	38
	PM & M La Folle Blanche, Folle Blanche, Loire, France, 2023	11	34	48
	Bodega Garzon Reserva, Albarino, Uco Valley, Uruguay, 2023	14	48	66
	Mountain Blanco, Muscat, Malaga, Spain, 2021	17	50	72
Domaine Jean Goulley, Chablis 1er Cru Fourchaume, Burgundy, France, 2023	19	56	92	
RED WINE	Goats do Roam, Red Blend, Coastal Region, South Africa, 2022	11	27	38
	Chateau Tours des Gendres, Cantoulette, Bergerac, France, 2022	12	34	49
	Allegrini, Valpolicella, Veneto, Italy, 2023	13	38	52
	Cati Ribot, Son Lebere, Mallorca, Spain, 2021	18	48	73
	Chateau des Annereaux, Pomerol, Merlot Blend, Bordeaux, France, 2016	20	58	86
ROSÉ & ORANGE	Mas de Daumas Gassac, Grenache Blend, Languedoc, France, 2022	9	25	36
	Bosco Sant'Agnese, Covante, Greco, Campania, Italy, 2022	13	37	56

Draught Beer & Cider

Guinness (4.2%) Dublin, Ireland	6.85
Daffy's Lager by Harbour (4%) Cornwall, England	6.4
Budvar (5%) České Budějovice, Czechia	6.6
Moretti Sale di Mare (4.6%) Friuli, Italy	7.4
Sullivan's Pilsner (4.6%) Kilkenny, Ireland	6.6
Gibney's Stout (4.5%) Kildare, Ireland	6.4
Rye River Session IPA (3.8%) Kildare, Ireland	7
Mo's Lager by Mo Chara (GF) (4.2%) 330ml Bottle Dundalk, Ireland	5

Non Alcoholic

Asahi 0% Alcohol Free	4.5
Budvar 0% Alcohol Free	4.5
Guinness 0.0% Alcohol Free	6.45