

## Aperitifs

<b>Black Velvet</b> guinness, piper heidsieck blanc-de-blanc	14	<b>Gold Fashioned</b> kerrygold washed jameson, salted sugar	13
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## Raw Bar, Snacks, Small Plates

<b>Ember Bread</b> baked in house, aioli	6	<b>Natural Jersey Rock Oysters</b> shallot mignonette, lemon	3 for 13.5
<b>Selection of Irish Cold Cuts</b> coppa, salami, bresola, lomo, giardiniera	17	<b>Dressed Jersey Rock Oysters</b> chilli, ginger, lime	3 for 13.5
<b>Hereford Beef Tartare</b> smoked marrow, horseradish	13.5	<b>Seabass Ceviche</b> pomegranate, lime	14
<b>Cauliflower Bhaji (v)</b> smoked pineapple, cashew cream	11	<b>Ox Tongue</b> smoked potato, beetroot, wet walnut	11
<b>Duck Liver Parfait</b> irish soda bread, brandied plum	13	<b>Salt Chilli Fried Chicken</b> cucumber, mustard & chilli pickles	14.4
<b>Half-Pint of Prawns</b> marie rose, lemon	16	<b>Pork Belly</b> palourde clams, chilli, garlic	21.5
<b>Queenie Scallop</b> chilli, garlic, salty fingers	18.5	<b>Cornish Mussels</b> smoked butter, parsley	14.5

## Wood Oven & Grill

**Forerib Of Beef & Bone Marrow Cheeseburger** 18  
beef fat brioche bun & chips

**Wye Valley Barnsley Lamb Chop** 34.5  
aubergine, red pepper

**Sugar Pit Pork** 30  
cabbage, caraway, smoked apple

**Miso Squash (v)** 17  
feta, sesame

**Butterfly Mackerel Satay** 24  
carrot & papaya slaw

**Wood Fired Monkfish (2 people)** 61  
chilli, almond, garlic

**Veal & Anchovy Lasagna** 26

**Wood Fired Chicken - Half/Whole** 18.3/36.6  
jerusalem artichoke, fermented cabbage

## 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** 34.5  
with chips, smoked onion and a choice of sauce

**300g Bone in Fillet** 17/100g

**400g Bone in Sirloin** 41

**1KG Cotes du Beouf (2 - 3 people)** 14/100g  
garlic, parsley and horseradish butter

with onion rings and a choice of sauce

## Sides

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

## Digestifs

**Nettle Gimlet** 13  
beefeater gin, nettle cordial

**Blackcurrant Cosmo** 13  
istil irish vodka, blackcurrant cordial, orange



**Power Sour** 13  
powers gold label, calvados, lemon, whites

**Spicy Margarita** 12  
jalapeno olmecca blanco, lime, sugar

		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

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

## DRAUGHT BEER & CIDER

(Half Pints Available)

<b>Guinness</b> (4.2%) Dublin, Ireland	<b>6.85</b>
<b>Daffy's Lager by Harbour</b> (4%) Cornwall, England	<b>6.4</b>
<b>Budvar</b> (5%) České Budějovice, Czechia	<b>6.6</b>
<b>Moretti Sale di Mare</b> (4.6%) Friuli, Italy	<b>7.4</b>
<b>Sullivan's Pilsner</b> (4.6%) Kilkenny, Ireland	<b>6.6</b>
<b>Ascension Pilot Cider</b> (4.8%) East Sussex, England	<b>6.5</b>
<b>Sullivan's Irish Red Ale</b> (4.8%) Kilkenny, Ireland	<b>6.7</b>
<b>Gibney's Stout</b> (4.5%) Kildare, Ireland	<b>6.4</b>
<b>Galway Girl Hazy IPA</b> (4.5%) Galway, Ireland	<b>6.8</b>
<b>Mo's Gluten Free Lager</b> (4.2%) 330ml Bottle Dundalk, Louth	<b>5</b>

## NON ALCOHOLIC

<b>Harbour Resurface Pale Ale</b> (0.5%) On Draught	<b>5.6</b>
<b>Asahi 0% Alcohol Free</b>	<b>4.5</b>
<b>Guinness 0% Alcohol Free</b>	<b>6.45</b>
<b>Botivo, Ginger Beer, Lime, Bitters</b>	<b>9</b>

