

Aperitifs

Black Velvet guinness, piper heidsieck blanc-de-blanc	14	Gold Fashioned kerrygold washed jameson, salted sugar	13
---	----	---	----

Raw Bar, Snacks, Small Plates

Ember Bread baked in house, aioli	6	Natural Carlingford Oysters shallot mignonette, lemon	3 for 13.5
Smoked Cotechino Sausage fig & cider chutney	6.5	Dressed Carlingford Oysters chilli, ginger, lime	3 for 13.5
Hereford Beef Tartare smoked marrow, horseradish	13.5	Seabass Ceviche pomegranate, lime	14
Queenie Scallop chilli, garlic, salty fingers	18.5	Ox Tongue smoked potato, beetroot, wet walnut	11
Cauliflower Bhaji (v) smoked pineapple, cashew cream	11	Salt Chilli Fried Chicken cucumber, mustard & chilli pickles	14.4
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	Cornish Mussels smoked butter, parsley	14.5

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
Butterfly Mackerel Satay carrot & papaya slaw	24
Sugar Pit Pork cabbage, caraway, smoked apple	30
Miso Squash (v) feta, sesame	26
Wood Fired Monkfish (2 -3 people) chilli, garlic, almond	68
Veal & Anchovy Lasagna	26
Wood Fired Chicken - Half/Whole jerusalem artichoke, 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 with chips, smoked onion and a choice of sauce	34.5
300g Bone in Fillet	17/100g
400g Bone in Sirloin	41
1KG Cotes Du Boeuf (3-4 people) garlic, horseradish bone marrow butter	14/100g
	with onion rings and a choice of sauce

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, bearnaise, chimichurri	

Digestifs

Nettle Gimlet beefeater gin, nettle cordial	13		Power Sour powers gold label, calvados, lemon, whites	13
Blackcurrant Cosmo istil irish vodka, blackcurrant cordial, orange	13		Spicy Margarita jalapeno olmecca blanco, lime, sugar	12

		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	12	14	19

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

DRAUGHT BEER & CIDER (Half Pints available)

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 (4.8%) Friuli, Italy	7.4
Galway Girl Hazy IPA (5.2%) Galway, Ireland	6.8
Sullivan's Pilsner (4.6%) Kilkenny, Ireland	6.6
Ascension Pilot Cider (4.8%) East Sussex, England	6.5
Sullivan's Irish Red Ale (4.8%) Kilkenny, Ireland	6.7
Gibney's Stout (4.5%) Kildare, Ireland	6.4
Rye River Session IPA (3.8%) Kildare, Ireland	7

NON ALCOHOLIC

Botivo, Ginger Beer, Lime, Bitters	9
Asahi 0% Alcohol Free	4.5
Guinness 0% Alcohol Free	6.45

