



# Menu

## **STARTERS**

IRISH SMOKED SALMON TARTARE WITH WASABI CRÈME FRAÎCHE & PICKLED GINGER
GUINNESS-BRAISED BEEF SAMOSAS WITH MINT CHUTNEY
12€
CRISPY DUCK CONFIT SPRING ROLLS WITH PLUM DIPPING SAUCE
14€

## MAIN DISHES

PAN-SEARED ATLANTIC COD WITH CURRIED CAULIFLOWER PURÉE AND MANGO SALSA 22€ SLOW-ROASTED LAMB SHANK WITH HARISSA GLAZE, HERB COUSCOUS, AND TZATZIKI 28€ VEGETABLE KORMA WITH BASMATI RICE AND NAAN BREAD (VEGAN OPTION AVAILABLE) 18€

### **DESSERTS**

IRISH WHISKEY CRÈME BRÛLÉE WITH CANDIED GINGER

CHOCOLATE BOUCHON WITH CHILI-INFUSED GANACHE AND RASPBERRY COULIS

SELECTION OF IRISH CHEESES WITH FRUIT COMPOTE AND ARTISANAL CRACKERS

8€

# DRINKS

MINERAL WATER	3€	GUINESS	5€	COFFEE	4€
PEPSI, MIRANDA, STARRY	4€	RED OR WHITE WINE	6€	TEA	3€
HOMEMADE LEMONADE	5€	IRISH WHISKEY	8€	COCOA	4€