



OUR COMMITMENT TO SUSTAINABILITY

We are proud to work with trusted Irish suppliers who share our dedication to responsible, sustainable food practices — supporting local producers and reducing our environmental footprint with every dish we serve. All of our suppliers are Bord Bia certified and Origin Green members.

ANTIPASTO MISTO TO SHARE

Antipasto Misto

€18

A composed selection of Mediterranean olives, 24-month aged Parma ham, air-dried bresaola, grilled seasonal vegetables and buffalo mozzarella. Served with artisan grissini and sun-blushed tomato pesto. Designed for sharing (2, 7, 14)

ANTIPASTI

Zuppa del Giorno

€12

Today's seasonal soup, thoughtfully prepared using the finest market ingredients. Please allow your server to present the chef's selection (1: Celery, 14: Sulphur Dioxide)

Risotto Verde

Starter: €15 Main: €22

Carnaroli rice gently stirred with asparagus and broad beans, finished with stracciatella, toasted almonds and a whisper of truffle (1: Celery, 7: Milk, 10: Pecan Nut, 14: Sulphur Dioxide)

Buffalo Mozzarella & Estate Greens

€15

Buffalo mozzarella with asparagus, avocado, baby spinach and watercress, accompanied by house-baked sourdough crisps and a light citrus dressing (2: Wheat, 7: Milk)

Ravioli di Granchio

€17

Handcrafted ravioli filled with sweet crab, served in a delicate shellfish cream with chilli-garlic prawns and aged Parmesan (1, 2: Wheat, 3, 4, 7: Milk, 14: Sulphur Dioxide)

Slow Braised Irish Pork Belly

€18

Slow-cooked pork belly with crisped glaze, sweet potato purée, sautéed spinach and cider apple reduction (14: Sulphur Dioxide)

1. Celery, 2. Cereals contain gluten (Oat, Wheat, Rye, Barley) 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Molluscs, 9. Mustard, 10. Nuts (Pecan, Walnut, Hazelnut, Brazilian nut, Pistachio, Macadamia, Almond) 11. Peanuts, 12. Sesame seeds, 13. Soya, 14. Sulphur Dioxide



PIZZA

Pizza Parma €24

San Marzano tomato, buffalo mozzarella, Prosciutto di Parma and wild rocket
(1: Celery, 2: Wheat, 4, 7: Milk, 14: Sulphur Dioxide)

Pizza Quattro Formaggi €24

Fior di latte, ricotta, aged Parmesan and Gorgonzola on a white base
(1: Celery, 2: Wheat, 7: Milk, 14: Sulphur Dioxide)

PASTA

Pappardelle al Ragù €24

Fresh pappardelle with slow-braised Irish beef brisket ragù and shaved Pecorino
(1: Celery, 2: Wheat, 7: Milk, 14: Sulphur dioxide)

Squid Ink Tagliatelle €26

Squid ink pasta with tiger prawns, mussels and tender squid in a white wine and cherry tomato broth.
(2: Wheat, 3, 4: Eggs, 7: Milk, 8, 14: Sulphur Dioxide)

Handmade Gnocchi €21

Gnocchi with roasted red pepper and chilli pesto, tender stem broccoli and toasted walnuts.
Vegan adaptable (1)

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CARNE & PESCE

Hereford Sirloin €46

10oz char-grilled Hereford sirloin, fondant sweet potato, Tenderstem broccoli and whisky peppercorn sauce (1: Celery, 2: Wheat, 7: Milk)

Irish Rack of Lamb €41

Herb-crusted rack of lamb, potato gratin, brown butter asparagus and red wine jus (1: Celery, 2: Wheat, 7: Milk)

Wild Atlantic Hake €28

Pan-roasted hake with champ potato, baby rainbow carrots and lobster bisque (1: Celery, 3, 5: Fish, 7: Milk, 14: Sulphur dioxide)

Corn Fed Irish Chicken Supreme €26

Grilled chicken supreme with braised leek, carrot purée and tarragon jus (1: Celery, 14: Sulphur dioxide)

CONTORNI

Selezione di Verdure al Vapore €7.50

Seasonal steamed vegetables (7: Milk)

Purè di Patate €7.50

Creamy potato purée (7: Milk, 14: Sulphur dioxide)

Patate Fritte €8

Golden, crispy French fries. (2: Wheat)

Insalata Mista €6.50

Mixed Garden salad leaves with cherry tomatoes, red onions, olives, capers, and shredded carrots, all tossed in our homemade dressing (14: Sulphur dioxide)

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DOLCI

Rhubarb & Orange Tiramisu	€12.50
<i>A refined seasonal interpretation of the Italian classic</i> (2: Wheat, 4: Eggs, 7: Milk)	
Vanilla Panna Cotta	€12.50
<i>Served with lychee, raspberry and rose</i> (7: Milk)	
Red Berry Cheesecake	€12.50
<i>Baked cheesecake with vanilla gelato</i> (2: Wheat, 4: Eggs, 7: Milk, 13)	
Torta Caprese	€12.50
<i>Flourless chocolate cake with Madagascan vanilla gelato</i> (4: Eggs, 7: Milk, 13: Soya)	
Seasonal Fruit Salad & Raspberry Sorbet	€12.50
Gelato Misto	€12.50
<i>Italian Ice Cream selection</i> (7: Milk, 13: Soya)	



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