

## ALLERGENS MENU

Please inform your waiter if you have any allergens.  
Allergens listed in bold. Gluten-free crackers available.

### SNACKS

Toasted sourdough bread, salted butter (1-wheat, 7) (v)	5
Smoked almonds (v) (8- Almonds)	5
Marinated Gordon olives, tarragon oil (v)	4.5
Grilled polenta, Cáis na Tíre, chive (1, 7)	7.5
French toast, Knockanore cheese, yeast crumble (v) (1-wheat, 3, 7)	8.5
Dooncastle oyster, fermented kohlrabi juice, lemon oil (14)	9.9



### CHEESE/MEAT

SM/LG

Selection of Irish cheese, gooseberry jam, sourdough cracker (v) (1-rye, 7, 12)	17.5/23
Iberico bellota	14.5
Charcuterie selection, gooseberry jam, sourdough cracker (1-rye, 7, 12)	17.5/23
Cheese & charcuterie, gooseberry jam, sourdough cracker (v) (1-rye, 7, 12)	26



### SWEET

Coffee cream caramel, candied pumpkin seeds (v) (3, 7, 12)	9.9
Woodruff cheesecake, rhubarb (v) (1, 3, 7)	9.9

### COLD

Burrata, romesco, fermented chill (7, 8 - Hazelnut, Almonds, Walnuts)	14.9
Line caught mackerel, lovage, trout roe (3, 4, 10)	15
Dexter beef tartare, smoked anchovies, cavolo nero (1-wheat, 4, 12)	16.5
Kingfish crudo, yuzu, sesame emulsion (1, 3, 4, 6, 11)	16



### HOT

Green asparagus, lovage sauce, fennel (v) (7)	14
King oyster mushroom, salt baked celeriac, whey sauce (7, 10)	14.5
Scallops, grilled scallions, kohlrabi, ponzu sauce (6, 7, 14)	17.5
Sika venison, jerusalem artichoke purée, mitsuba (7)	29



### SIDES

Deep fried hasselback potatoes, herb hollandaise (v) (3, 12)	7.5
Grilled spring offerings, baby carrots, turnips, artichoke (v) (7)	9

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|----------------|-------------|---------------------|
| 1. GLUTEN      | 6. SOYBEAN  | 11. SESAME SEEDS    |
| 2. CRUSTACEANS | 7. MILK     | 12. SULPHUR DIOXIDE |
| 3. EGG         | 8. NUTS     | 13. LUPIN           |
| 4. FISH        | 9. CELERY   | 14. MOLLUSCS        |
| 5. PEANUTS     | 10. MUSTARD |                     |