

STARTERS

Roast Red Pepper & Torino Plum Tomato Soup €9

Roast Wild Garlic Pesto, Glazed Meat Bun (1,7,9,10)

Salters 12hr Slow Cooked Pork Belly €14

Apple Glaze, Asian Slaw, Ponzu, Crackling (3,6,9,11,12)

Spiced Lamb Shoulder Croquette €13

Whipped Smoked Ricotta, Apricot, Rocket and Watercress Sauce (1,3,6,7,9,12)

Cured Organic Salmon €13

Irish Beetroot, Black Garlic & Wakame, Rice Cracker, Buttermilk, Cucumber (1,3,4,7,10,13)

Stracciatella €13

Heritage Tomato Tartare, Red Pepper Ketchup, Shallot, Sourdough, Shiso (1,3,6,7,9,10)

MAINS

Sea Bass Fillet €32

BBQ White Asparagus, Romesco, Irish Crab Tortellini, Shellfish Sauce (1,2,3,4,7,9,12)

Feighcullen Farm Duck Breast €35

Glazed Parsnip, Duck & Chorizo Croquette, Apricot, Rainbow Chard (1,3,7,9,10,12)

Chicken Supreme €28

Spiced Chicken Prezze, Katsu Curry, Roast Peanut, Enoki Mushroom (1, 3,5,6,7,9,12)

Parmesan & Goats Cheese Gnocchi €23

Brown Butter Sauce, Irish Butternut Squash, Smoked Almond Pesto (1,3,7,8,9,10)

SIDES | €5

French Fries, Roast Garlic Aioli (1,3,10)**Roast Irish Baby Potatoes**, Spring Onion Mayo & Toasted Pine Nuts (3,7,8,10,12)**Charred Hispi Cabbage**, Pickled Ginger, Shallots, Peanut Rayu, Citrus Yogurt (3,5,6,7,10,12)**Roast Rainbow Carrots**, Smoked Humus, Black Garlic & Dukka (6,7,8,10,12)

NIBBLES

Homemade Breads €6

Cultured Butter, Sourdough, Glazed Meat Bun (1,7)

Dooncastle Oysters €3.50 each

Hot Sauce, Shallot Vinegrette, Lemon (9,12,14)

Jamon Iberico Cebo €14

Toasted Sourdough

Smoked Almonds & Gordel Olives (8,12) €6**Cáis Ni Tíre & Ham Croquettes €9**

Black Garlic, Aioli (1,3,7,10,12)

Crispy Potato Terrine €10

Egg Yolk Mayo, Aged Parmesan, Smoked Salt (3,7,10,12)

GRILL

Half Roast Peri Peri Chicken €27

Asian Slaw, Roast Garlic Aioli, Caramelised Lime, French Fries (1,3,6,7,10,12)

Double Angus Beef Burger €24

Shallot & Bacon Jam, Coolitan Cheddar Cheese, French Fries (1,3,7,10,12)

STEAK

with Roast Roscoff Onion, French Fries, Peppercorn Sauce, Watercress Salad (1,7,9,10,12)

7oz Beef Fillet Steak €41**28 Day Dry Aged 10oz Striploin Steak €38****10oz Dry Aged Ribeye Steak €39**

ALLERGENS

(1) Cereals containing Gluten (2) Crustaceans (3) Eggs (4) Fish
 (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard
 (11) Sesame Seeds (12) Sulphur Dioxide and Sulphites (13) Lupin
 (14) Molluscs

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu therefore we cannot guarantee the total absence of allergens.

RESTAURANT

1640

DESSERTS

Chocolate Marques

Chocolate Shard, Raspberry Sorbet, Ganache (1,3,7,12)
€12

Mango Parfait

Coconut Sorbet, Mango & Pineapple Salsa, Roasted Coconut (1,3,7,8)
€12

Sticky Toffee Pudding

Caramelised Banana, Caramel Sauce, Banana Ice Cream (1,3,7,12)
€12

Irish Cheese Board

Young Buck Blue, Kylemore Kilinalahan, Boyne Valley Bán,
Fennel and Tomato Jam with Crackers (1,3,9,12)
€13

HOUSE FAVOURITE COCKTAILS

Pornstar Martini

Vanilla Vodka, Passionfruit,
Lime & Prosecco €14

Espresso Martini

Premium Vodka, Espresso, Coffee
Liqueur, Brown Sugar €14

