

NIBBLES

Gordal Olives, Orange Peel, Fennel Pollen 4

Smoked Almond 4

Killary Fjord Oysters, Seabuckthorn & Chilli-Shallot Mignonette 3 each / 6 for 15

Lasagna Bites, Parmesan & Nduja Honey 7

Focaccia, Salsa Verde & Whipped Cod Roe 6

Truffle Arancini 6

HOUSE FAVOURITE COCKTAILS

The perfect accompaniment to our oysters or truffle arancini.

Pornstar Martini

Vanilla Vodka, Passionfruit, Lime & Prosecco 14

Espresso Martini

Premium Vodka, Espresso, Coffee Liqueur, Brown Sugar 14

Corporate Hospitality & Private Dinning

Bespoke boardroom for business meetings, private dining and event space available. Tailored menus & dedicated mid-week event hosting.



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. Detailed allergen / ingredient information is available via the QR code.

Our Meat is of Irish Origin and Sourced from Local Suppliers.

RESTAURANT

1640

STARTERS

Burrata

Roasted Grapes, Pickled Fennel, Burnt Honey Dressing 13

Lamb Shoulder Brick

Smoked Feta, Padron Pepper Escabeche 14

Chicken Wings

Gochujang, Spring Onions and Sesame 15

Corn Ribs

Lime Aioli 12

Salt & Pepper Squid

Wasabi Mayonnaise, Pickled Cucumber 14

Mussels

Chorizo, Curry Leaf Oil, White Wine & Garlic 14

Seasonal Soup

Soda Bread 10

PASTA

Ravioli

Pumpkin, Goat Cheese, Sage Pine Nuts and Brown Butter 21

Parppadelle

Beef Shin Ragout “Bolognese” & Parmesan 22

Spaghetti

Cacio e Pepe, Truffle Twist 18

MAINS

Bacon Chop

Champagne-Pickled Cabbage, Apple & Gochujang Glaze 33

Supreme Chicken

Roasted Celeriac & Truffle Croquette, Wakame Oil Aioli 29

Lamb Shoulder

Harissa Carrots, Polenta, Preserved Lemon & Capers, Sumac Yogurt 34

Cod

Blackened Miso Glaze, Cauliflower Puree, Chimichurri 32

SIDES

Truffle Chips 7.95

Mash Potato 6

Harissa Carrots, Honey Chilli Dressing 7

Chips 6

Broccoli, Umami Dressing 7

STEAK

Sirloin

Sirloin Steak, Onion, Mushroom, Watercress, Béarnaise or Sauce Diane, Chips 40

BURGERS

Wagyu Beef burger

Brioche bun, Smoked Applewood Cheese, Goop Sauce and Chips 24

Korean Fried Chicken Burger

Whipped Scallion Cream Cheese, Miso-Pickled Asian Slaw and Chips 20

DESSERTS

Sticky Toffee Pudding

Miso caramel, Macerated Dates, Roasted Vanilla Ice Cream 9

Cream Caramel 8

Gin-Soaked Baba

Vanilla Chantilly, Pineapple and Mango 10

Warm Orange Syrup Cake

Compressed oranges, or apricots, Almond Ice Cream 9

Strawberry & Hibiscus Meringue

Meringue, Strawberry Ice cream, Mascarpone Mousse 10

