



early bird menu- 5pm to 6.30pm

Starter

seasonal soup (v) (gf)

homemade baked bread

Irish crab & apple salad (c)

toast, lemon curd & coriander

pressed organic belly of pork (gf)

roasted cauliflower & raisin purée

roast butternut squash, kale, cherry & pickled walnut (v) (gf)

Mains

28 day dry-aged organic Burren rib-eye (gf)

hand-cut chips, watercress & garlic butter -supplement €5

marinated Irish poussin (gf)

broad beans, onion purée, Brussel sprouts & toasted pine nut

market fish of the day

(please ask your server)

risotto with butternut squash, baby spinach, parmesan shavings (gf)(v)

Desserts

chocolate & chestnut cake (gf)

rum & raisin ice cream

warm spiced plum frangipane

cognac Anglaise & vanilla ice cream

selection of ice-creams & sorbets (gf)

2 courses €21.95

3 courses €27.00



ely, Dublin's icon wine bar with an ever changing, unsurpassed selection of wines by the glass.

Talk to us about trying something new today.

*(gf) Gluten Free (df) Dairy Free (c) Adaptable for Coeliacs (v) Vegetarian
on parties of six or more a 12.5% gratuity will be applied, which goes directly to all our staff*

