

SNACKS

sourdough bread, fermented butter	2.5
roasted hazelnuts (v)	4.5
olives (v)	4.5
anchovies, parsley oil	5
pickled mussels, dillisk	6
soused herring, sour cream	6.5
potato crisps with seaweed, fermented cream, trout roe	6.5

SIDES

charred carrots, sheep's yoghurt, sea lettuce (v)	5.5
brussel sprouts, honey, nasturtium (v)	6
pink fir potatoes, sea herb butter (v)	6.5
irish oyster mushrooms, sage, garlic (v)	6.5

TARTARE (served with sourdough/gluten free)

beef tartare, pickled onion, smoked egg	10.5
beetroot tartare, dillisk, blackcurrant (vegan)	9

OYSTERS (available individually or as a trio)

dooncastle oyster, sea lettuce, trout roe	9.95
flaggy shore oyster, buttermilk, parsley oil	9.95
kelly's native oyster, wild rose vinegar, sea purslane	10.5

SMALL PLATES

squash, celeriac, pickled seaweed (v)	9.5
jerusalem artichokes, brown butter, hazelnuts (v)	9.5
ham hock, cabbage, smoked potato foam	11
cured organic salmon, mustard seeds, sea beet	11.5
venison, nori pesto, sea vegetables	13
duck, cherry, blackcurrant, kale	12.5
beef cheek, smoked black pudding, potato	13.5

BOARDS (served with seaweed crackers/gluten free bread)

15 / 19

irish charcuterie, pickles	
irish farmhouse cheese, compote (v)	
irish charcuterie & farmhouse cheese, pickles & compote	

SWEET

raw milk mousse, pumpkin seed meringue, malted purée	7.5
poached apple, shortbread, sheep's yoghurt	6.5