

**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

**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	10.5
flaggy shore oyster, buttermilk, parsley oil	10.5
kelly's native oyster, wild rose vinegar, sea purslane	11

**SMALL PLATES**

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
mushrooms, sage, garlic (v)	6.5
celeriac, mushroom broth, pickled seaweed (v)	9.5
leeks, brown butter, hazelnuts (v)	9.5
ham hock, cabbage, smoked potato foam	11
burren smoked salmon, mustard seeds, sea beet	11.5
crab, smoked apple, pepper dulse	13
baby beets, blackcurrant, kale (v)	12.5
beef cheek, smoked black pudding, potato	13.5

**BOARDS** (served with seaweed crackers/gluten free bread)

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

**SWEET**

rhubarb & buttermilk pannacotta, hazelnut crumble	7.5
poached apple, shortbread, sheep's yoghurt	6.5