

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)

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

OYSTERS (available individually or as a trio)

dooncastle oyster, sea lettuce, trout roe	10.5
flaggy shore oyster, buttermilk, wild garlic 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
sprouting broccoli, honey, sea radish (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, kohlrabi, sea vegetables	12.5
crab, smoked apple, pepper dulse	13
lamb, wild garlic pesto, kale	13.5
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

rhubarb & buttermilk pannacotta, hazelnut crumble	7.5
warm chocolate mousse, coffee custard, treacle, hazelnuts	7.5