

Small plates

Confit duck leg salad poached egg, , watercress, pea shoots, shaved parmesan & hollandaise	€12.00
Kilkeel crab pitta green onions, apple, red cabbage & coriander mayo	€13.50
Corn fed fried chicken thighs gems, The Exchequer hot sauce & pickles	€9.00
Pulled jackfruit flatbread Edamame beans, tender stem broccoli, pink grapefruit, radish & miso dressing	€10.00
Chiang Mai spiced hotdog cucumber pickle, shaved cabbage, coriander leaf, lime mayo & hot sauce	€10.00
Slow cooked pork belly & crispy calamari coriander and mint salad, chilli, black sesame & fish sauce caramel	€15.00
Roast cauliflower spiced lentils, curry oil & minted yoghurt	€9.50
Monk tail tempura bean sprout salad, shaved cabbage & curry mayonnaise	€14.00
Dry aged Hereford beef and bone marrow burger pickled mushroom, onion relish, gorgonzola, gherkins & walnut pesto	€15.00

Desserts

Flourless miso chocolate brownie coffee ice cream, candied macadamia nuts & vanilla sauce	€6.50
Raspberry, chili and candied ginger stem knickerbocker glory vanilla ice cream, meringue & green pistachio	€6.50

Dessert cocktails

ESPRESSO MARTINI (Russian standard vodka)	€12.00
GRASSHOPPER (crème de menthe)	€12.00

La Rousse foods

Our Suppliers
O'Mahony Meats
Our Beef is 100% Irish origin

Wrights of Marino