



To start...

Soup

Chef's fresh soup homemade bread
frische Tagessuppe hausgemachtes Brot

Warm Salad of Salt Baked Beetroot (V)

celeriac carrots goats cheese hazelnuts
Knollensellerie Karotten Ziegenkäse Haselnüsse

Irish Black Pudding

Sir Jack McCarthy's black pudding potato boxty port marinated soft centered egg cherry jus
Sir McCarthy's Bluzen Irischer Kartoffelkuchen in Port mariniertes weiches Ei Kirschjus

To follow...

Beef Cheeks

beer braised beef cheek turnip puree kurly kale crispy onion rings
geschmorte Rinderbackerl Steckrüben Püree Grünkohl Zwiebelringe

Scottish Salmon

pan fried scottish salmon squash puree jerusalem artichokes sprouts crispy capers
Gebatener Schottischer Lachs Kürbis Püree Topinambur Kapern

Cauliflower (V)

caramelized cauliflower cauliflower & cheese croquettes pomegranate curry oil
karamelisierter Karfiol gebackene Karfiol Krokette Granatapfel Curry Öl

Irish Rib-Eye 250g (€6 supplement)

28 days dry-aged Irish Hereford steak from F.X. Buckley triple cooked chips
mixed leaves salad balsamic vinaigrette Béarnaise sauce
*Irisches Hereford Steak 28 Tage lang dry aged dreifach frittierte Chips
gemischter Salat Balsamico Vinaigrette Sauce Béarnaise*

To finish...

Vanilla Crème Brulee (V) (GF)

spiced plums poached in big arlet organic cider roasted plum ice cream
Zwetschken pochiert in Cider geröstetes Zwetschken Eis

2 COURSES €23 OR 3 COURSES €27