

# Food

## **Small plates**

Ink & Guinness soda bread with seaweed butter - 4

+ Mackerel pate - 4

+ Octopus terrine w/ chimichurri - 5

+ Pickled Mussels - 4

Cuttlefish & ink aranchini w/ pecorino foam - 6

Fried anchovies w/ fermented hot sauce - 6

Oysters w/ shallot vinegar or cornichon & hot sauce (2) - 6

Poitin ceviche w/ cucumber and lime - 8

+ Ban Poitin chaser - 3.5

Burnt Hispi cabbage w/ seaweed butter - 5

Red Gurnard Carpaccio w/ cauliflower puree & pickled shiitake - 7

Squid noodles w/ fermented hot sauce, sesame & pac choi - 7

## **Large plates**

Skate wing w/ red wine, Jerusalem artichoke & wild mushroom - 16

Sea trout w/ nori gnocchi & samphire- 16

Cod w/ chorizo lentils & cavolo nero - 16

Whole fish special - See wall

\*Vegetarian options available on request

## **Sweet plates**

Rhubarb panna cotta w/ white chocolate mousse

& Biscotti - 7

Affogato - 5

+Whiskey cream (Irish affogato) - 2

Please ask your server for any allergen information you require

A Discretionary 12½% service charge has been added to your bill