

SALTED SMOKED ALMONDS 

Hickory smoked and lightly spiced

3.95

SALT-CRUSTED SOURDOUGH BREAD 

With salted butter

4.95

ZUCCHINI FRITTI 

Crispy courgette fries with lemon, chilli and mint yoghurt

6.95

TRUFFLE ARANCINI 

Fried Arborio rice balls with truffle cheese

6.95

SPICED GREEN OLIVES 

Nocellara del Belice olives with chilli, coriander and chilli

4.95

STARTERS**WHITE ONION AND TRUFFLE SOUP** 

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

7.50

BUFFALO MOZZARELLA 

Crispy artichokes, pear and truffle honey

10.75

TOSSED ASIAN SALAD 

Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

8.95

CREAMED TRUFFLE POTATO 

Sautéed wild mushrooms, egg yolk, black garlic purée and thyme crouton

11.50

MAINS**WILD MUSHROOM RISOTTO** 

Wild mushrooms, toasted pine nuts, grated hard cheese & sage

16.95

KERALAN SWEET POTATO CURRY 

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

16.95

TOSSED ASIAN SALAD 


Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

13.95


CHARGRILLED HALLOUMI 

Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh

16.95

SIDESSan Marzanino tomato and basil salad with Pedro Ximénez dressing 


4.75

Peas, sugar snaps and baby shoots 


3.95

Extra virgin olive oil mashed potato 


4.50

Jasmine rice with toasted coconut and coriander 


3.95

Sprouting broccoli, lemon oil and sea salt 


4.95

Green beans and roasted almonds 


4.75

Thick cut chips 

4.50

Green leaf salad with mixed herbs 

3.95

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 

4.95

DESSERTS**WHISKEY CRÈME BRÛLÉE** 

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

8.95

MINI CHOCOLATE TRUFFLES 

With a liquid salted caramel centre

4.95

FROZEN BERRIES 

Mixed berries with yoghurt sorbet and warm white chocolate sauce

8.95

SELECTION OF FRESH FRUITS 

Fruit plate with coconut "yoghurt" and chia seeds

8.95

SORBETS 

Selection of fruit sorbets

6.75

ICE CREAMS AND SORBETS 

Selection of dairy ice creams and fruit sorbets

6.75

Vegetarian  and vegan 

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.