

SNACKS

sourdough bread, fermented butter	3
roasted hazelnut with meadowsweet salt (v)	4.75
marinated olives and pickled dillisk (v)	5
soused herring, sour cream, dill powder	6.95
potato crisps, fermented cream, trout caviar	7.75
pork belly bao bun, black garlic mayo, sauerkraut	8.5
tuna, smoked oyster mayo, oyster cracker, pickled onion	8.5

TARTARE (served with sourdough/gluten free)

beetroot tartare, dillisk, blackcurrant (v)	9.25
beef tartare, pickled onions, smoked egg	10.75

OYSTERS

dooncastle oyster, sea lettuce, trout roe	10.7
flaggy shore oyster, buttermilk, wild garlic oil	10.7
kelly's oyster, pickled wild roses	10.7

SMALL PLATES

beechlawn potatoes, seaweed butter, sea herbs (v)	7
cured trout, wasabi mayo, charred pickled cucumber, oyster & sea lettuce cracker	12.5
black garlic, lardo, sourdough, ramsons, fermented slaw	9.5
confit chicken leg, tenderstem broccoli, ricotta, rosehip	14.5
spelt pasta, shellfish, seaweed butter sauce, sea lettuce	13
mozzarella, tomato, nasturtium (v)	11.5
grilled aubergines, pumpkin seed miso, sprouted grains, toasted seeds, pickled elderberry (vegan)	11.5
connemara mountain lamb, kale & seaweed pesto, chard	14.5

BOARDS (served with seaweed crackers/gluten free bread) 16.5 / 22.5

irish charcuterie, pickles	
irish farmhouse cheese, compote (v)	
irish charcuterie + farmhouse cheese, pickles, compote	

SWEET

woodroof crème brûlée, berries, dillisk shortbread	8
chocolate mousse, hazelnut dacquoise, salted cherries	8