

Evening Menu



To Start

Soup of the Day, Served with Eccles Soda Bread €7

Beet & Blue Cheese Salad, Young Buck Blue Cheese, Seed Granola, Beetroot Jam, Garden Leaf €10

Fritto Misto, Fennel Jam, Confit Lemon, Dill Mayo, Garden Leaf €11

Fishcake, Salmon, Hake, Smoked Cod, Fennel Jam, Tartar Sauce, Garden Leaf €10

Gin & Blackcurrant Cured Pollock, Pearl Apple, Cucumber, Lime, Dill Mayo, Salted Cod Brandade €13

Beef Carpaccio, Rocket, Shallots, Mushrooms, Aioli, Puffed Wild Rice, Beef Fritter €13

Satay Chicken Bao-Bun, Cauliflower à la Grecque, Apple, Satay Sauce €11

From The Grill

14oz Chateaubriand to Share, served with all the sides and sauces you need €75

6oz Beef Burger, Cheese, Smoked Beef Brisket, Gem Lettuce, Smoked Tomato Jam, Crispy Onions, Chips €18

10oz Sirloin Steak, Rocket & Tomato Salad, Bearnaise Sauce, Chips €30

9oz Rump Steak, Chimichurri, Rocket, Smoked Tomato Jam, Chips €27

Add Garlic Prawns to your Steak €5

Extra Sauces €1

Peppercorn Cream
Bearnaise Sauce
Garlic Butter
Jus

From The Sea

Butter Poached Hake, Mussels, Confit Potatoes, Burnt Orange, Herb Cream €28

Battered Fish & Chips, Tartar Sauce, Garden Leaf, Confit Lemon €20

Monkfish Scampi, Marie Rose Sauce, Garden Leaf, Chips €23

Don't forget to check out our special menu for some tempting & delicious treats

Extra Sides €5

Chunky Chips
Buttered Mash
Sautéed Greens
Champ

From The Land

Chicken Supreme, Peas, Bacon, Lettuce, Sherry Caramel, Parsnip Purée, Champ €22

BBQ Pork Collar, Pork Scratching, Sticky Rice, Sesame Greens, Baked Apple & Miso Croquette €20

12hr Slow Cooked Featherblade of Beef, Celeriac Purée, BBQ Celeriac, Pickled Celeriac, Greens, Mash €23

Braised Lamb Shoulder, Curried Confit Potatoes, Grilled Lettuce, Home-Dried Tomatoes, Yoghurt, Salad, Raisin & Tomato Chutney €22

“There is no love sincerer than the love of food”

George Bernard Shaw

Please notify your server of any food **allergies** or **dietary** requirement

Executive Chef | Edward Attwell