

## Starters

<b>Soup of the Day</b> Served with house brown bread	<b>7</b>
<b>Fivemiletown Goats Cheese &amp; Piquillo Peppers</b> Toasted house brown bread, honey walnuts, watercress	<b>9</b>
<b>Wild Mushroom Rice</b> Seasonal wild mushrooms, spinach puree, aged Manchego	<b>9</b>
<b>Galway Bay Mussels and Cockles</b> A la Gallega sauce, sourdough	<b>10</b>
<b>Gambas Pil Pil</b> Alberquina olive oil, violet garlic, smoked chilli, pan de cristal	<b>15</b>

## Mains

<b>Pat McLoughlin's Roast Beef</b> Duck fat roasties, Yorkshire pudding, glazed carrots, broccoli and gravy	<b>22</b>
<b>Chargrilled Fish &amp; Chips</b> Market fish, pea puree, tartare sauce, charred lemon	<b>17</b>
<b>Dry Aged Beef Burger</b> Plancha onions, smoked Gubeen, mesquite BBQ sauce, pickle	<b>17</b>
<b>Fish of the Day</b> Please ask your server for today's offer	<b>Market price</b>
<b>Sweet Potato &amp; Celeriac Bake</b> Romesco, ember leeks, roast vegetable essence, Marcona almonds	<b>18</b>
<b>Fire Roasted Chicken Supreme</b> Charred baby gem, bacon crumb, mojo picon, pickled red onion, roasted sweet potato	<b>20</b>
<b>Galway Bay Mussels and Cockles</b> A la Gallega sauce, chips	<b>16</b>

## Steaks

<b>8 Oz Picanha</b>	<b>20</b>
<b>10 Oz Striploin</b>	<b>26</b>
<b>12 Oz Rib-Eye</b>	<b>32</b>
<b>7 Oz Fillet</b>	<b>30</b>
<b>Served with a choice of sauce</b> Chimichurri, Smoked Béarnaise, Pepper Sauce, Barbecue Sauce, Port Jus	

## To Share

<b>Chuleton de Buey</b> Thick cut bone in Rib-Eye. Please ask your server for today's available cuts. Served with a choice of 2 sauces	<b>3 / oz</b>
<b>28oz Vacío de Buey</b> Whole marinated bavette steak. Served with a choice of 2 sauces	<b>45</b>
<b>Ember Roasted Wicklow Lamb</b> Aged leg of lamb, chimichurri	<b>50</b>
<b>Whole Chargrilled Fish</b> Please ask your server for today's fish	<b>Market price</b>

## Sides

House Chips	<b>3.95</b>	Ember Roasted Leeks and Romesco	<b>3.95</b>
Patatas Bravas	<b>3.95</b>	Heirloom Cherry Tomato Salad	<b>4.95</b>
Baby Potatoes & Mojos	<b>3.95</b>	Spinach a la Catalana	<b>4.95</b>
Rocket and Manchego Salad	<b>3.95</b>	Chargrilled Broccoli & Smoked Béarnaise	<b>4.95</b>
Charred Sweet Potatoes & Chorizo Aoili	<b>3.95</b>	Roasted Romero Pepper	<b>4.95</b>