



SUNDAY GRILL
Served 12-4pm

Starters

NOCELLARA OLIVES

Mild, buttery olives from Sicily. £3

FLATBREADS & BITS

Flatbreads served with a selection of our favourite sauces, dips and oils. £4

SMOKED AUBERGINE & ROASTED PEPPER

Served with yoghurt, burnt butter and crispbreads. £5.25

CHERMOULA TIGER PRAWNS

Juicy tiger prawns marinated in chermoula and finished with tangy sumac. Served with flatbreads £7.5

SPICED SWEET POTATO & BUTTER

MILK CROQUETAS

Served with curry leaf aioli. £6.25

SALT HAKE CARPACCIO

Broad bean, baby gem, preserved lemon and dill. £7.25

HOT PICKLED SAUSAGE

Smoked, pickled fennel and chilli sausage served with burnt onion cream. £6.5

Burgers

Our homemade burgers are served in a brioche bun with baby gem lettuce, pickled cucumbers and tangy bois boudran sauce with fries on the side.

- *WAGYU BEEF BURGER* £13
- *LAMB & FETA BURGER* £12
- *CASHEW, MUSHROOM & BEAN BURGER* £9

A discretionary 10% service charge will be added to your bill for parties of 6 or more.

Vegetables

Firepit vegetables and smoked yoghurt - £5.5

Miso and garlic mushrooms - £5.5

Chargrilled potatoes with garlic and parsley - £5

Chargrilled scallions, cherry tomatoes, pecorino - £4.5

Green salad with pickles and pepitas - £3.5

Fries - £3.5

Asador Grill

At the heart of our kitchen lies our bespoke Asador Grill. We cook all our meat and seafood over roaring fires of lump-wood charcoal with ash and birch wood sourced from sustainable local forests to produce a delicious smoky flavour.

Wagyu Beef

Our wagyu, sourced from Noble House, is higher welfare beef with lots of marbling for extra flavour. Our sharing cut is truly memorable!

WAGYU TRITIP FOR TWO

Served with fries, greens, salad, sauces and two glasses of our wine of the month £69.5

Asador Plates

Each plate is served with chargrilled garlic potatoes, firepit vegetables and chargrilled scallions. All plates are served with a glass of our wine of the month or a soft drink for £20*

LISDERGAN BEEF

8oz picanha steak, braised shin fritters and béarnaise sauce.

LAMB

Irish lamb loin chops and salsa verde.

PORK

16oz Tomahawk pork chop with smoked belly, quince and walnut sauce.

FISH

Whole fish of the day with mussels and tiger prawns.

CHICKEN

Irish corn-fed half chicken, truffled mushroom croquetas and bois boudran sauce.

*VEGGIE**

Cauliflower steak rarebit and truffled mushroom croquetas. £13

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.

