

◆ 2-COURSE €37.50 ◆ 3-COURSE €42.50

Friday & Saturday until 6pm    Wednesday & Sunday All-Day

CHOOSE 1 DISH PER COURSE

Starters

Tempura Sprouting Broccoli

Whipped Tofu, Pickled Maitake,  
Sesame–Nori Crisp, Truffle Ponzu

Currach Scallops

Kohlrabi, Chicken Jus,  
Burnt Lime Foam

+4

House Pappardelle Pasta

Beef Shortrib Ragu, Pecorino  
Foam, Wild Mushroom

Add Fresh Truffle +10

Mains

Corn Fed Chicken

Sweetcorn, Chorizo,  
Wild Mushroom

Cacio e Pepe

Hand-cut Linguine, Creamy  
Pecorino, Winter Truffle

Roasted Hake

Asparagus, Mussel, Morteau  
Sausage, Beurre Blanc

Dry Aged Beef Fillet

Triple Cooked Chips, House Caesar  
Salad, Peppercorn Sauce

+12

Sides

|                     |  |     |
|---------------------|--|-----|
| Baby Carrots        | Harissa Honey, Smoked Almonds                | 7   |
| Tenderstem Broccoli | Pickled Walnut, Citrus Ponzu, Crispy Shallot | 7   |
| Wasabi Mash         | Fresh Kizami                                 | 10  |
| Skinny Fries        | Fresh Truffle, Truffle Aioli, Parmesan       | 8.5 |
| Triple Cooked Chips | NBHD Ketchup                                 | 6   |

Desserts

Chocolate Pavé

Whiskey, Coffee, Salted  
Banana Ice Cream

Cheese Selection

Quince, Truffle Honey,  
Rye Crackers

+3

Brown Butter Cake

Tonka Bean Ice Cream, Vanilla, Pear,  
Hazelnut, Crème Diplomat

If you have any allergens let your server know  
We cannot guarantee the absence of traces of  
allergens in our busy kitchen.