



Our menu has been designed around a sharing concept, inviting you to explore and enjoy a variety of our signature dishes together.

Dive into a experience where every plate is meant to be shared & savoured

SNACKS

MIXED SEA SALTED NUTS

Golden oven-roasted nuts, glazed with rich chestnut honey and finished with delicate flakes of Maldon sea salt.

5

MARINATED OLIVES

Nocellara green olives marinated with lemon zest, chili, garlic & parsley, served with homemade salsa verde.

5

FOCACCIAS & GUINNESS

TREACLE BREAD

Whipped British cultured butter, trickle honey & smoked salt

6

TO START & SHARE

CHARCOAL AUBERGINE

Fennel & caper salad, crème fraîche, seasonal herbs, lemon zest, finished with charcoal aubergine dust

18

STUFFED GNOCCI

Potato dough filled with mascarpone & nduja, topped with crispy nduja & honey-nduja mayo.

15

GUINNESS & WAGYU BITES (4)

Cheese dough filled with slow-cooked beef, onion jam, black garlic aioli & grated parmesan

16

FRIED CALAMARI

Crispy julienned squid with basil aioli & fresh lime.

18

BRITISH BURRATA

Black Olive & Sundried Tomato Tapenade, Chilli, chive & Parsley Oil

19

HONEY PONZU HISPI CABBAGE

Triple-cooked cabbage with herby yoghurt, pomegranate & balsamic glaze.

20

SAUCES

Honey Nduja Mayo

2.5

Pepper Whiskey

4.5

Basil & Lime Aoili

2.5

Irish curry Gravy

4.5

Black Garlic Mayo

2.5

Salsa Verde

4.5

SIDES

GREEN LEAF SALAD

Fresh greens with mint oil & aubergine emulsion

6

COLESLAW

Cabbage, carrots, lemon zest, mint, dill, yoghurt & mayo

7

CRUSHED TATTIES

Hand-crushed pink fir potatoes, green salsa & truffle oil

6

CHARRED BROCCOLI

Tenderstem broccoli with lemon & chive oil drizzle

6

CHICKEN SALT FRIES

Crispy golden fries with house chicken salt seasoning

6

MAC AND CHEESE

Dubliner cheese mac with panco bread crumbs & Parmesan

8