



### Snacks 4.5

Mixed Olives

Mixed Pickles

Mixed Nuts

### Platters

Vegetarian platter 9.5

Irish meat & cheese,  
tapenade 16.5

Irish cheese selection,  
shallot jam 12

Irish cured meat selection,  
house pickles 12.5

Irish smoked & cured fish,  
blinis, herb crème fraîche 18

*"Why not have  
a glass of crémant"* 9

### Starters

Soup of the day 5.5

Thornhill duck rillettes, pickles,  
rustic bread 7.5

Marinated courgettes, goat yogurt,  
vintage cheddar shortbread 7.5

Oysters, pickled shallots  
( 3 or 6 ) 7/13

Crab meat, squid ink, parsley purée,  
tomato jelly 12.5

Warm smoked scamorza cheese,  
chicory, grapes, Marsala syrup 9.5

Chicken thigh, provencal herbs breadcrumb,  
spicy crème fraîche 9

Marinated beef strips, gremolata,  
sheep cheese shavings 9

Clams, velvet crab bisque, croutons 9

Scallops, coppa, chargrilled scallions,  
celeriac purée, organic mustard 12

Mussels, Irish chorizo, Longueville 7.5

***"Our suppliers are Friendly Farmer, Gannet Fish,  
Castlemine, Morgan Maguire, Carragh's  
Microgreen's, La Rousse, Redmond Fine Food,  
Total Produce, Bia Oisín.***

***Please advise your server should you have any dietary  
requirements, thank you!"***

*Armorica - a place by the sea.*

*From the Insular Celtic language (ar, "on," and mor,  
"sea"). Armorica is the ancient name for the North  
Western extremity of Gaul, now Brittany. In Celtic  
times Armorica also included the Western part of  
what later became Normandy.*

### Mains ( all mains include potatoes & vegetables )

Herb crusted cod, baby fennel, mussels,  
crushed potatoes, smoked chicken sauce 19

Spiced monkfish, garden vegetables, olives,  
capers, spinach 22

Beef Tournedos, tender stem broccoli,  
pomme darphin, béarnaise sauce 26

Thornhill duck breast, swede fondant, artichoke purée,  
apricot gastrique 21

Hake fillet poached in E.V.O.O. aubergine caviar,  
marinated courgette, red pepper coulis 19

Friendly Farmer chicken breast, gem lettuce, peas,  
Smoked bacon, cooking jus 18

Baby carrot, purple broccoli, Knockalara sheep cheese  
& wild garlic risotto 16

### Desserts 7

Black olive crème brûlée, thyme & lemon granite, biscuit

Apple crumble with hazelnuts, salted caramel ice cream

Chocolate moelleux, pistachio ice cream, orange jelly

