

Our weekday lunch menu encourages our customers to pop in for a quick bite, or to enjoy a longer lunch with a two or three course option. We will also add a daily homemade pasta special during the winter months. Dishes change very regularly, depending on available produce.

## **SAMPLE MIDWEEK LUNCH MENU**

## Wednesday to Friday 12pm to 2.45pm (3pm Friday)

## 2 courses €25 3 course €29

Clams Portuguese	€12
Salt baked celeriac , pickled girolles and roast hazelnut	€10
Leek vinagrette, smoked eel, apple and watercress	€12
Commeragh Mt. lamb, squash and pied de mouton Brill, cauliflower, capers and brown shrimp Glazed beetroot, mushroom spelt, ricotta and cavelo nero Homemade pasta special	€2 <u>:</u> €2 <u>:</u> €1 <u>0</u>
Chargrilled broccoli, smoked yogurt, almonds	€4
Carrot salad, tahini, pomegranate	€4
Crispy rosemary potatoes	€4
Dark chocolate, blueberries and meringue	€7
Howth honey tart, sea salt ice cream	€7
Mossfield Mature	€s

We source all produce from North County Dublin where possible. Suppliers;
Organic Veg – McNally Farm
Crab – Lambay Crab and Lobster
Lobster – Steven Farren
Fish – KishFish/Mourne
Meat – Higgins Family Butchers