BEARÚ

STARTERS

Dressed Kilmore Quay Crab (2, 3, 4, 7, 12) €15
Verbena, Bonito Mayo, Cucumber Pickles, Chicory, Trout Roe

Beef Shortrib Croquettes (1a, 3, 7, 9, 10, 12) €16
Celeriac Remoulade, Shiso, Salsa Verde, Kohlrabi

Girolles on Toast (3, 7, 10, 12) €13
Confit Egg Yolk, Tarragon Emulsion, Sourdough

MAINS

Pan Roast Hake (2, 4, 7) €33
Shrimp and Caper Beurre Noisette, Tender Broccoli

Barbary Duck Breast (7, 8, 9, 11, 12) €34
Romesco, Roast Cauliflower, Dukkah, Jus

Hand Rolled Gnocchi (1a, 3, 7, 12) €24
Kale, Coolattin Cheddar Fondue, Pickled Pinks, Courgettes

All Mains Served with Potato Side and Seasonal Vegetables

SIDES

Parmesan and Roast Garlic Creamed Spinach (7) €5
Garden Salad (10, 12) €5
Skin-on Fries with Garlic Aioli (3) €5

DESSERTS

Tiramisu (1a, 3, 7, 12) €9

Caramel Apple Pavlova (3, 7, 8b) €10
Nutmeg Crème Anglaise, Walnut Praline, Apple Gel

Burnt Basque Cheesecake (3, 7) €10
Boyne Valley Bán Goat's Cheese, Roasted Plums, Pumpkin Seeds

Allergens: (1) Cereals containing gluten from (1a) Wheat (1b) Barley (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8a) Almonds (8b) Walnuts (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Molluscs

BEARÚ

STARTERS

Haddock, Leek & Crab Smokies (1a, 2, 4, 7, 10, 12) €15
Scamorza, Crème Fraiche, Herbs, Grilled Sourdough

Potted Duck (1a, 3, 7, 8a, 9, 10, 12) €15
Cucumber, Fennel, Chicory, Golden Raisin Chutney, Walnut Brioche

Brown Butter Potato Pavé (1a, 3, 7, 10, 12) €13
Hegarty's Cheddar Fondue, Tarragon Emulsion, Pickled Onions

MAINS

Grilled Monkfish (4, 7, 10, 12, 14) €34
Chorizo & Mussel Butter, Tenderstem Broccoli, Salsa Verde

Pan Roast Venison Loin (6, 7, 9, 12) €36
Dark Chocolate Olive Oil, Golden Beetroot, Red Cabbage, Jus

Jerusalem Artichoke Risotto (7, 8b, 9, 12) €24
Cavolo Nero, Hazelnuts, St. Tola Irish Goat Cheese

All Mains Served with Potato Side and Seasonal Vegetables

SIDES

Parmesan and Roast Garlic Creamed Spinach (7) €5
Garden Salad (10, 12) €5
Skin-on Fries with Garlic Aioli (3) €5

DESSERTS

Dark Chocolate & Cointreau Crémeux (3, 6, 7) €10
Brûléed Orange, Vanilla Mascarpone, Honeycomb

Poached Pear & Spiced Vanilla Custard (1a, 3, 7, 8c) €10
Almond Praline, Brown Sugar Puff Pastry, Cardamom Syrup

Young Buck Blue Cheese (1a, 7) €10
Quince in Syrup, Seed Crackers

Allergens: (1) Cereals containing gluten from (1a) Wheat (1b) Barley (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8a) Walnut (8b) Hazelnut (8c) Almond (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Molluscs