

Small plates Menu

Artisan Bites

Osprey Garden Bread Board (1 wheat,7)
House-baked Guinness treacle bread &
sourdough roll with whipped herb butter,
lemon-infused Irish rapeseed oil & balsamic
pearls

Marinated Olives & Pickles (VG, GF)
Summer citrus, rosemary & fennel marinade
with pickled courgette ribbons

Land & Flame

Confit Duck & Cherry Croquette (1Wheat,3,8
hazelnuts)
Pulled duck leg, cherry compote, toasted hazelnuts
& beetroot gel
(€6.00 supplement)

Tandoori Chicken Tostadas(GF) (7,10)
Crispy mini tostadas topped with spiced tandoori
chicken, mint yoghurt, pickled onion & fresh
mango-cucumber salsa

Mini Beef Fillet Sliders (1 wheat,3,7)
Grass-fed fillet of Irish beef, caramelised shallot
marmalade, watercress, béarnaise on brioche
(€6.00 supplement)

Garden Fresh

Bluebell fall Goat cheese (V,GF) (1Wheat,7,8
pistachio)
Slow-baked beets, Pistachio, Maple, Orange, Fig
Grilled Asparagus & Lemon Aioli (VG,GF) (8
almond)
With toasted almond flakes & chive
Wild Mushroom & Truffle Arancini (V) 1Wheat,7)
On Black garlic & Herb cream with Parmesan
crisp

Sea & Shore

Wild Atlantic Prawn Pil Pil (GF) (4,7)
Sautéed prawns in chilli-garlic butter with
lemon zest & micro coriander
(€6.00 supplement)

Cured Irish Trout Crudo (GF) (4)
With elderflower vinaigrette, cucumber
ribbons, Capers & radish

Scallop & Pea Blossom (2,7)
Seared scallops, minted pea purée, Wexford
ham crumb & lemon foam
(€6.00 supplement)

Cheese & Treats

Irish Farmhouse Cheese Board (V) (1Wheat,7,8 walnut)
Seasonal selection with fig jam, Artisan crackers
(€6.00 supplement)

Mini Elderflower Panna Cotta (1Wheat,7)
With summer berries, shortbread crumble