



## BREAD & NIBBLES

HOMEMADE BREAD (V) Aged Balsamic Vinegar & Extra Virgin Olive Oil	3.5
PADRON PEPPERS (V) Extra Virgin Olive Oil & Sea Salt	5
MARINATED OLIVES (V)	3.5

## SMALL PLATES

POPCORN CHICKEN Panko Crumbed, Popcorn & Korean Mayo	7.5
STICKY LAMB RIBS 12 Hour Braised Lamb Ribs, Barbecue Sauce & Watercress	8.5
TRUFFLE ARANCINI (V) Crispy Rice Balls, Truffle Mayo & Mixed Leaves	7
ALBONDIGAS CASERAS Beef Meatballs in Spicy Tomato Salsa	7.5
HAKE GOUJONS Panko Crumbed & Tartare Sauce	8

## STARTERS

TUNA CEVICHE Sashimi Tuna, Leche de Tigre, Onion, Tomato, Corn, Coriander & Chilli	12
BEEF CARPACCIO Eggs, Capers, Cornichons, Chives, Shallot & Mini Croutons	12
SALMON TARTARE Daikon, Radish, Cucumber, Coriander & Yuzu Ponzu Dressing	12
CHICKEN LIVER PARFAIT Port Jelly & Toasted Brioche	8.5

## SOUPS

JERUSALEM ARTICHOKE VELOUTÉ Smoked Haddock, Pea Shoots & Sourdough Croutons	7
ASHBOURNE CHICKEN CONSOMMÉ Parsley and Chicken Dumplings, Celery, Carrot & Chive	7
CHILLED TOMATO GAZPACHO (V) Marinated Red Vegetables, Extra Virgin Olive Oil & Toasted Sourdough	6.5

## MAINS

BEEF RIBS & CARROTS Overnight Braised Beef Ribs, Variation of Carrots & Red Wine Jus	24
CHICKEN MILANESE Capers, Cornichons, Grilled Lemon, Rocket & Red Onion Salad	18
SEARED SEA BASS Roasted Fennel, Confit Tomato & Maltese Orange Reduction	22
ROASTED DUCK BREAST Celeriac, Dates, Hazelnuts & Thyme Sauce	24
GLAZED HALIBUT Honey, Soya Sauce, Lemongrass, Sugar Snap Peas, Red Onion & Baby Tomato	24
COQ AU VIN Baby Onion, Mushrooms, Pommes Fondantes & Red Wine Sauce	22
CONFIT SALMON Tender Stem Broccoli, Piquillos & Black Pepper Sauce	23

## FROM THE GRILL

**RACK OF LAMB CHOPS** 28  
Mini Ratatouille, Dijon Mustard Sauce

**ASHBOURNE TOMAHAWK FOR TWO** 80  
1 KG Aged Steak, Selection of Two Sides, Chef Sauces & Condiments

**AGED BEEF RIB EYE** (350g) 30  
Bernaise or Pepper Sauce, One Side of Your Choice

**ASHBOURNE BEEF BURGER** 18  
Lettuce, Onion Jam, Tomato, Pickled Cucumber & Barbecue Sauce

## SIDES

French Fries	4
Herb Roasted Jersey Royals	4
Zucchini Fries	4
Roasted Beetroots,	4
Mixed Green Leaves (V)	4
Glazed Heritage Carrot	6
Sautéed Greens (V)	6

## PASTA & SALADS

GRILLED SALMON TAGLIATELLE Tender Stem Broccoli, Peas, Confit Tomato, Pea Shoots & Chive Oil	17
PUMPKIN RAVIOLI (V) Roasted Hazelnut, Pumpkin Purée & Hazelnut Oil	14
SPELT RISOTTO (V) Zucchini, Celery, Spring Onion & Chives	14
CLASSIC SALAD NIÇOISE Iceberg Lettuce, Seared Tuna, Potato, Anchovies, Green Beans, Soft Boiled Egg, Extra Virgin Olive Oil & Lemon Juice Dressing	18
CRISPY DUCK SALAD Confit Duck Leg, Rice Noodles, Lettuce, Mixed Herbs, Sweet Chilli, Crispy Shallot & Thai Dressing	17
CITRUS QUINOA SALAD (V) Three Kinds of Quinoa, Edamame, Pomelos, Orange, Lemon, Coriander, Mint, Spring Onion, Tomato & Yuzu Ponzu Dressing	13
VEGAN SUPERFOOD SALAD (V) Rocket, Roasted Beetroot, Beans, Squash, Tomato, Chick Peas & Mustard Seed Vinaigrette	13
CHICKEN & AVOCADO SALAD Grilled Chicken Thigh, Watercress, Barley, Cherry Tomatoes, Hazelnuts & Sesame Oil Dressing	16

## SOFT DRINKS

Aqua Panna Still Mineral Water 750ml	3.75
San Pellegrino Sparkling Mineral Water 750ml	3.75
Coke	3
Diet Coke	3
Fanta	3
Sprite	3
7 UP Free	3
Frobishers Apple Juice	3
Frobishers Orange Juice	3
Frobishers Tomato Juice	3
Frobishers Pineapple Juice	3
Frobishers Cranberry Juice	3
Fever Tree Tonic Water	2.5
Fever Tree Elderflower Tonic Water	2.5
Fever Tree Light Tonic Water	2.5
Fever Tree Soda Water	2.5
Fever Tree Ginger Ale	2.5

## BEERS

Peroni 330ml	4
Leffe Blonde 330ml	4

## HOT DRINKS

Americano / Decaf	3
Espresso / Decaf	2.5
Double Espresso / Decaf	3
Cappuccino	3
Flat White	3
Lemon Tea	2.5
Mint Tea	2.5
Newby Chamomile Herbal Tisane	3
Newby Rooibos Orange Herbal Tisane	3
Newby Green Sencha Herbal Tisane	3



## DESSERTS

### CHOCOLATE PALET 8

Chocolate Biscuit, Mousse & Ganache

### LEMON TART 7

Almond Based Tartlet, Lemon Creme, Meringue & Honeycomb

### POACHED PEAR 7

Mixed Roasted Nuts, Shortbread & Salted Caramel Sauce

### RED BERRY PAVLOVA 7.5

Meringue, Light Berry Mousse, Fresh Fruits & Sorbet

### CARROT CAKE 7

Lemon Mousse, Candied Carrot Purée & Orange Sorbet

### SELECTION OF SORBET 6

Choice of any 3:

Mango | Orange | Blackcurrant | Lemon | Passionfruit  
Raspberry | Coconut | Strawberry | Lime

## COCKTAILS

NEGRONI Bombay Sapphire Gin, Torinello Rosso Vermouth & Campari	10
OLD FASHIONED Bourbon, Cane Sugar & Angostura Bitters	10
MOJITO Havana Club Rum, Soda Water, Lime Juice, Mint & Sugar	10
MOSCOW MULE Stolichnaya Vodka, Ginger Ale, Lime Juice & Angostura Bitters	10
BLOODY MARY Stolichnaya Vodka, Tomato Juice, Worcestershire Sauce	10
WHISKEY SOUR Bourbon, Angostura Bitters, Lemon Juice & Cane Syrup	10
LYCHEE MARTINI Torinello Bianco Vermouth, Stolichnaya Vodka, Lychee Juice	10
AMARETTO SOUR Disaronno, Cane Syrup, Lemon Juice & Maraschino Cherry	10
BOMBAY SAPPHIRE GIN Tonic & Lime	10
HENDRICKS GIN Elderflower Tonic, Cucumber & Mint	10

## WINES

### WHITE

Dalton Canaan White	Glass 5.5 / 20
Baron Herzog Pinot Grigio	Glass 6.5 / 22.5
Dalton Reserve Viognier	30
Adir Sauvignon Blanc	34
Goose Bay Sauvignon Blanc	38
Blanc du Castel	65

### ROSE

Ramon Cardova Rioja Rose	26
Chateau Roubine La Vie En Rose	36

### SPARKLING WINES

Deccollo Prosecco	20
Drappier Carte D'Or	75

### RED WINES

Dalton Canaan Red	Glass 5.5 / 20
Baron Herzog Cabernet Sauvignon	Glass 6.5 / 25
Peraj Petita	28
Cantina Giuliano Chianti	35
Les Laurier St Emillion	42
Flechas Gran Malbec	50
Domaine Grand Vin Castel	75

## SPIRITS

50ml

Chivas Regal 12 y/o	5	Disaronno	5
Jonnie Walker Black Label	5	Bombay Sapphire Gin	6
Abelour Single Malt 12 y/o	8	Hendrick's Gin	8
Balvenie Single Malt 12 y/o	8	Bacardi	5
Lagavulin Single Malt 16 y/o	9	Havana Club Especial Rum	8
Stolichnaya Vodka	6	Patron Silver Tequila	8
Grey Goose Vodka	8	Patron Gold Tequila	8
Jack Daniels	5	Patron XO Cafe Tequila	8