SNACKS & SMALL PLATES

SNAOKS & SMALL FLATES	
Oysters - Gallagher Atlantic / Cooley Gold / Connemara (min. 4 per order)	4 / 5 / 5.5 ea
Gallagher oyster tempura, tartare sauce (lpc.)	5.5 ea.
Cerignola olives (v)	4
Darby's sourdough, cultured butter (v)	4.50
Smoked eel 'Grillda', mojo verde (2 pieces)	5
Gubbeen gougeres & pickled walnut (2 pieces) (v)	4.50
Bacon, cabbage & parsley croquettes (2 pieces)	6
Darby's cured meats & house pickles	14
Pork pate en croute, artichoke chutney	14
Stracciatella, blood orange, smoked beetroot (v)	12.50
Devon crab, smoked salmon, celeriac remoulade, Robin's Mum's soda bread	18
Fresh ricotta agnolotti, new season broad bean & wild garlic fricasse (v)	14 / 24
GARDEN, SEA, LAND & SUNDAY ROASTS	72
Monkfish chop, shellfish glaze & winter tomato (200g)	32
Beef shin & bone marrow pie (please allow 25 mins)	28.50
Dry aged Aurox beef rump, crispy potatoes, hispi cabbage, carrots & Yorkshin	re pudding 28
Roast 35 day aged beef chateaubriand & Sunday trimmings	45
Iron age pork shoulder, apple compote & Sunday trimmings	26
Slow cooked lamb shoulder & Sunday trimmings (for 2 / for 3)	28 per person
Smoked celeriac & Sunday trimmings (v)	22
SIDES	
Gem lettuce, watercress, fennel & cucumber salad (v)	6
Purple sprouting broccoli, wild garlic (v)	6.50
Mashed potatoes (v)	6.50
Darby's crispy beef fat potatoes	6.50
Cauliflower cheese (v)	7.50
PUDDINGS	
Sticky toffee pudding, candied pecan & milk ice cream 9.50	
Salted caramel, Original Beans cacao & Guinness ice cream 9.50	
Rhubarb frangipane, Estate Dairy custard, Calvados ice cream 9.50	
Amalfi lemon sorbet, lemon curd & Hyblon olive oil (v) 8	
Aman lemon sorbet, lemon eard & Hybron onve on (v)	. 41 00000 A 1180

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Truffled Baron Bigod, fig & walnut toast (v)

Selection of artisan Irish cheese (Gubbeen, Cashel Blue, Cast)

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