

LARDER KITCHEN

GLAZED GOATS CURD, SPRING GARDEN, CANDIED WALNUTS, HONEY, APPLE, HERBS & CRESSES...€12

PAN SEARED FOIE GRAS APPLES HONEY & BRIOCHE...€15

MINI BOUILLABAISSSE HAND DIVED SCALLOP, MUSSELS, GAMBAS, LOBSTER VELOUTE ...€15
One of Steven's signature dishes

TRUFFLED WHITE BEAN & ONION, TOASTED ALMONDS, TRUFFLE OIL MILD CHILLI...€8

LOCAL MUSSELS & CLAMS, BLACK SPAGHETTI, TRUFFLE, GARLIC OIL, CELERY LEAVES €12

FAMOUS GERANIUM CRISPY DUCK, ORIENTAL DRESSING, POMEGRANATE, MILD CHILLI ...€10

HICKORY & OAK SMOKED SALMON, SESAME SEED AND NORI, JAPANESE DRESSINGS ...€11

FISH KITCHEN

FILLET OF ATLANTIC SEA BASS WITH LOCAL CLAMS, CAPER BERRIES, OLIVES, TOMATOES, CAVIAR VELOUTE ...€24

STROGONOFF OF LARGE PRAWNS, PEPPERS, OLIVES, LOBSTER SAUCE & TRUFFLED RICE €25

MEAT KITCHEN

AGED BEEF FILLET FROM GALICIA, CREAMED SPINACH, SAFFRON ONIONS, CHATEAU POTATO, RIOJA WINE SAUCE ...€27

WILD VENISON FROM SAN SEBASTIAN, (MEDIUM RARE) REDCURRANT JUICES, ROASTED BEETROOT, GARLIC CONFIT ...€25
One of Steven's signature dishes

SLOW ROASTED DUCK BREAST, CONFIT LEG BALLOTINE, KUMQUATS, HONEY & CHILLI ...€24

FREE RANGE CORN FED CHICKEN (DE CAMPO) GINGER GLAZE, WILD MUSHROOMS, CHICKEN VELOUTE...€22

VEGETARIAN KITCHEN

*indicates half portions available to start if desired

THAI YUM TOFU SALAD, BEAN SHOOTS, WILD MUSHROOMS, TOMATOES, BASIL, SOY & CHILLI ...€20

Alternative vegetarian dishes are available on request, preferably with some notice!

*Please note that if you do not order a starter you may have delays as most of the main courses take 40-45 mins to prepare.

SIDES

ALBERT'S FLOWER POT ROASTED
CAULIFLOWER CHEESE ...€6

SPANISH ASPARAGUS, BASIL OIL, MALDON
SALT €6

CRISPY GARLIC & PARSLEY POTATOES ...€5

GARLIC CREAMED SPINACH ...€5

SWEET ROASTED BUTTERNUT SQUASH ...€6
A South African specialty!

DESSERTS

STEVEN'S RICH POT AU CHOCOLATE,
BLACKBERRIES & COINTREAU ...€12

JUNIORS LIGHT LEMON POSSET ...€10

COME DINE WITH ME ...MASCAPONE
MARTINI MACERATED CHERRIES, BISCOTTI €9

MICHELE'S LITTLE KILNER POT OF
HOMEMADE ICE CREAM, MARSHMALLOWS,
TOFFEE SAUCE & MORE ...€10
Ideal for 2 sharing

IRISH COFFEE WITH JAMESONS & SWEET
CREAM ...€7.5

AFFOGATO CAFÉ ...€5

CHEESES

A SELECTION OF LOCAL & INTERNATIONAL
CHEESES ...€11
(with Artisan biscuits & membrillo)

MINI PLATTER OF LOCAL & INTERNATIONAL
CHEESES ...€7

*We have a wonderful selection of interesting
cocktails, please ask for the menu.

POLITE NOTICE:

We would like our little restaurant to be an informal but amazing dining experience. Although Steven is a Michelin star chef our restaurant is small & intended to be more casual and more eccentric than Michelin star. Steven cooks for you personally using as many local ingredients as possible. Please be patient and allow him some time to do this. We think of you as a VIP chef's table experience, not just another table! Relax and enjoy your night with us.... Thank you for being understanding. Steven will visit your table when he is free from the kitchen!

*We have a smoking area outside and we usually hold a selection of good cigars & vogue cigarettes.