

FAWN

SMALL PLATES

Apple & Pear Salad €16

Red Wine Poached Pears & Candied Walnuts, Apple, Endive & Heritage
Beetroot Salad, Truffle, Honey & Wholegrain Mustard Vinaigrette

Grilled Prawns €17

Romesco Sauce, Pickled Fennel, Smoked Almonds

Beef Carpaccio €18

Arugula, Parmesan Cheese & Balsamic

Duck Liver Parfait €14

Toasted Brioche, Braeburn Apple Chutney

MAINS

Roasted Butternut Squash Risotto €26

Gorgonzola Cheese, Candied Walnuts, Sage Oil

Cornfed Chicken €32

King Oyster Mushroom, Truffle

Pan-Roasted Hake €36

Pressed Potatoes, Bacon, Roast Cauliflower, Smoked Clam Butter

John Stone Fillet Steak Chateaubriand €42

Caramelised Onion, Sautéed Spinach, Fries, Pepper Sauce

DESSERTS

Apple & Blueberry Crumble €12

Vanilla Ice Cream

Sticky Toffee Pudding €12

Caramel Sauce, Salt & Caramel Ice Cream

Tonka Beans Panna Cotta €12

Honeycomb, Strawberry Sorbet

Spanish Baked Cheesecake €12

Raspberry Sorbet

FRESH PASTA

Spinach & Ricotta Tortellini Au Gratin €24

Gorgonzola Cream, Sundried Tomato

Squid Ink Spaghetti €25

Dublin Bay Prawns, Bisque

Braised Oxtail Gnocchi Gremolata €26

Shaved Asparagus

SHARE

24 oz Cote de Boeuf €95

Selection of 2 sides

SIDES

Hand-Cut Fries €7

Sweet Potato Fries, Chipotle Mayo €7

Broccoli, Chilli, Garlic & Parmesan €7

Champ €7

Green Salad, Calamansi Dressing €7

WINE

Luis Canas Rioja Crianza, Organic, Rioja, Spain, 2020

Bright and powerful, complex aromas of dark fruits and
gentle earth marrying with a lightly fruity touch.

Tindall Vineyard Sauvignon Blanc, Marlborough, New Zealand
Expressive, elegant and reminiscent of warm summer days. Aromas of
passionfruit & citrus are backed by a silky texture and exotic fruits on
the palate.

Bottega Gold Prosecco, 100% Glera, Veneto, Italy, NV
Luxuriously decadent, lively palate with sage and ripe fruits on
the nose.

OPENING TIMES

Monday to Sunday: 5.00 pm to 9.30 pm