

APPETISERS

SCALLOP CEVICHE 14.00 <i>Radish, Blood Oranges, Red Onion, Chilli Oil, Chive Oil and Fermented Strawberry Sauce (6,13)</i>	BUFFALO MOZZARELLA AND TOMATOES 11.00 <i>Pistachio, Grapes, Black Olive Tapenade, Balsamic and Chateau La Coste Olive Oil (3F, 4, 8, 13)</i>	BEEF TARTARE 12.50 <i>Cured Yolk, Mushroom purée, Onion, Crispy Jerusalem Artichokes (4, 7, 13)</i>
CRISPY BALSAMIC GLAZED CHICKEN 11.50 <i>Sesame Seeds, Horseradish, Pickled Carrots (1A, 10, 11, 13)</i>	DUCK FOIE GRAS ON FRENCH TOAST 14.00 <i>Brioche, Burnt Apple, Pickled Rhubarb (1A, 4, 7, 13)</i>	GRILLED AUBERGINE 12.00 <i>Goats Cheese, Radish, Pickled Shallots, Mushroom Purée (4, 13)</i>
CRAB AND IBERICO BELLOTA 13.00 <i>Mooli, Dill, Seaweed and Oyster Mayonnaise (5A, 6, 7, 12, 13)</i>	SHORT RIB CROQUETTE 12.00 <i>Wild Garlic Mayonnaise, Salad (1A, 4, 7, 12, 13)</i>	DOONCASTLE OYSTERS 10.00 <i>Merguez Sausage, Sherry Vinegar, Shallots (6, 13)</i>

MAIN COURSES

PEA GNOCCHI 22.00 <i>Grilled Artichoke, Broad Beans, Pesto (1A, 3, 4, 7, 13)</i>	100Z DRY AGED BEEF BURGER (LIMITED AVAILABILITY) 19.00 <i>Taleggio Cheese, Red Onion Jam, Dijon Mayonnaise, Rocket (1A, 4, 7, 10, 12, 13)</i>	170Z RACK OF LAMB 41.00 <i>Pickled Walnut Jus (3H, 13)</i>
BONE IN GRILLED TURBOT 55.00 <i>Tartare Velouté Sauce, Trout Roe (1A, 4, 7, 13)</i>		GRILLED CAULIFLOWER STEAK 22.00 <i>Vegan Jus</i>

STEAKS

Stockman selected Irish Beef, dry aged for 21 days in our own Dry Aging room. All the steaks are cooked over our Grillmaster Wood Burning Grill, which gives the meat a light smoked finish. All served with Beef Jus. (13)

140Z/395G DELMONICO	38
180Z/510G T-BONE	43
80Z/226G FILET	36
120Z/340G CENTRE CUT FILET	51
140Z/395G STRIPLOIN	38
340Z/960G TOMAHAWK	80

STEAK TOPPERS

CREAMY GARLIC PRAWNS	10
2 EGGS	4
FOIE GRAS	12

SAUCES + BUTTERS

BEARNAISE SAUCE	3
JAMESON PEPPERCORN SAUCE	3
ROASTED GARLIC & THYME BUTTER	3

SIDES

BAKED ASPARAGUS WRAPPED IN PARMA HAM, SMOKED HOLLANDAISE (4, 7)	6.50
CAULIFLOWER AND CHEESE NDUJA CRUST (1A, 4, 12)	6.50
HOUSE SALAD (12, 13)	5.00
SWEETCORN WITH GARLIC AND CHILLI BUTTER (4)	5.00
ONION STACK, BLUE CHEESE DRESSING (1a, 4, 7)	6.50

HOUSE POTATOES

BEEF DRIP POTATO MILLE-FEUILLE AND TOMATO FONDUE (10, 13)	6.50
CHAMP MASH POTATO (4)	5.50
HAND CUT FRIES	5.00
BRAVAS, TOMATO AND PEPPER SAUCE, AIOLI (7, 12)	6.00
DOUBLE BAKED POTATOES, CONFIT DUCK AND FOIE GRAS BUTTER (4, 13)	6.50

PLEASE NOTE THAT A 12.5% SERVICE CHARGE APPLIES TO TABLES OF 6 OR MORE.

TOMAHAWK

STEAKHOUSE