

STARTERS

SHORT RIB CROQUETTES <i>Roasted onion mayo and micro leaves</i> (1A, 4,7,12,13)	14	SAFFRON RISOTTO <i>Roasted pumpkin, feta cheese, aged balsamic and sage</i> (4,13)	13	PRAWN TEMPURA <i>Miso mayo, wasabi seeds and tempura vegetables</i> (1A,4,5D,7,10,11,12)	17
BEEF TARTARE <i>Cured yolk, mushroom purée, onion, crispy Jerusalem artichokes</i> (4,7,12,13)	17	CRISPY SHIMEJI MUSHROOMS <i>Sriracha Mayo</i> (1A,4,7,10,12)	13	PAN FRIED SCALLOP <i>Cauliflower purée, cauliflower fondant, lardo, hazelnuts and chive oil</i> (3B,4,6)	17
CAESAR SALAD <i>Baby gem, Caesar dressing, crispy bacon, pine nuts and parmesan</i> (1A,3,4,7,8,12,13)	15	CONFIT PORK CHEEKS <i>Sliced carrots, carrot purée, pickled walnut glaze and micro parsley.</i> (1E,3H,4,13)	15	3 OYSTERS SERVE WITH TABASCO (6)	13

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)

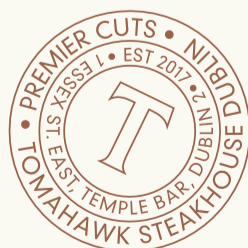
8OZ FILLET	42
12OZ FILLET	57
14OZ DELMONICO	49
14OZ STRIPLOIN	48
18OZ T-BONE	54
30OZ TOMAHAWK FOR 2 <i>With side of onion strings and blue cheese dip</i> (1A,4,7,12,13)	105

TOPPERS

2 EGGS (4,7)	4
CREAMY GARLIC PRAWNS (4,5D)	10

SAUCES

BERNAISE SAUCE (4,7,13)	3
JAMESON PEPPERCORN SAUCE (4,13)	3
ROASTED GARLIC AND THYME BUTTER (4)	3



MAINS

AGED BEEF CAP <i>with celeriac purée, crispy vegetables, cashew nuts, chive oil and red wine jus</i> (3C,4,9,13)	28
PAN FRIED HALIBUT <i>cauliflower purée, broccoli and beurre Blanc</i> (4,8,13)	55
WILD MUSHROOM RISOTTO <i>with parmesan and pickled mushrooms</i> (4,13)	25
PAN FRIED PORK LASAGNA <i>with parmesan</i> (1A,4,7,13)	25

SIDES

ONION STACK BLUE CHEESE DRESSING (1A,4,7,12,13)	6
CAULIFLOWER AND CHEESE TOPPED WITH 'NDUJA CRUST (1A,4,12)	9
MISO GLAZED BAKED AUBERGINE (10,11)	7
MUSHROOM AND ASPARAGUS WITH MADEIRA SAUCE (4,13)	8
BROCCOLI WITH BONE MARROW AND GARLIC CRUMBS (1A,4,12)	8
MIXED LEAVES SALAD (12,13)	6

HOUSE POTATOES

CONFIT DUCK HASH BROWN WITH HOMEMADE KETCHUP (13)	8
PAN FRIED MASH WITH BACON AND BEER ONION (1,4,13)	7.5
MASH POTATO (4)	6.5
HAND CUT FRIES	6
DOUBLE BAKED POTATO, SOUR CREAM, AND SCALLIONS (4)	6

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

TOMAHAWK
STEAKHOUSE