

BITES | WINE | COCKTAILS

# EARLY BIRD

Available 4pm - 6pm Choose 2 small plates for €15.95 Choose 3 small plates for €21.95

# Nibbles & Sharing

#### **Smoked Almonds**

Roasted and salted Almonds

#### **House Marinated Olives**

Marinated Carmona olives with pits in olive oil with rosemary, garlic and citrus peel



### Focaccia & Dipping Oil

House baked focaccia served with balsamic vinegar and extra virgin olive oil for dipping. Gw, Sd



#### **Roasted Beet Hummus Mezze**

Salt baked beetroot, feta cheese, mint, extra virgin olive oil, served with schiacciata romana bread Gw, Se, Mi

## Truffle Patatine con Parmigiano

Thin potato fries with aged parmesan cheese, prosciutto ham, chives served with black truffle aioli Gw, Mi, Sd, Mu, E

# Bruschetta

Mini bruschettas with tomatoes, basil, extra virgin olive oil



# Little Seafood Bites

#### Squid Fritti with Lemon Aioli

Crispy squid tentacles served with lemon and pepper aioli Gw, Mu, E, Sd, Mo

### Peperonata Anchovies

Pickled anchovies, grilled red peppers, fried capers, goat cheese curd, extra virgin olive oil

# Little Carne Bites

### Prosciutto & Goat Cheese Involtini

Served with truffle honey and balsamic reduction  $${\rm Mi},{\rm E},{\rm Gw},{\rm Sd}$$ 

#### Pollo Fritti

Crispy chicken, salted and buttered popcorn, truffle mayonnaise, sumac Mi, Mu, E, Sd, Gw

# <u>Little Vegetarian Bites</u>

# Wild Mushrooms

Mushroom dressing, celeriac purée, celeriac sheets, Irish wild mushrooms, fresh herbs, celery cress Mi. Sd. Ce

# **Grilled Asparagus**

Romesco sauce, toasted almonds, extra virgin olive oil



### **Heirloom Tomato Salad**

Basil dressing and crushed pistachios



Some dishes can be modified to suit vegan or vegetarian dietary requirements. Please ask your server for more information. Gluten free bread available at request

ALL OF OUR BEEF IS 100% IRISH ORIGIN

Service charge of 12.5% applies to all tables of 4 or more.