

BIA | AT THE WEE BAR

STARTERS

SCALLOPS | 13.95

Pan Seared Scallops, Black Pudding Crumb, Cauliflower Puree, Crispy Chicken Skin, Apple Gel (2, 3, 7, 14)

SMOKED IRISH GOATS CHEESE | 10.95

Salt Baked Candied Beetroot, Roast Pear & Pistachios (2, 7, 10)

SHORT RIB | 11.95

Gochujang, Celeriac, Pancetta, Jus & Spring Onion (1, 2, 13, 14)

ALLERGEN INFORMATION

1 Wheat, 2 Celery, 3 Shellfish, 4 Eggs, 5 Fish, 6 Lupin, 7 Dairy, 8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame Seeds, 13 Soya, 14 Sulphur Dioxides.

MAIN COURSES

PORK BELLY | 26.95

Pressed Pork Belly, Cauliflower Puree, Black Pudding Bon Bon, Scallop, Potato Terrine (1, 2, 3, 4, 6, 14)

HALIBUT | 28.95

Pan Seared Fillet Of Halibut, Sea Vegetables, Warm Tartar, Chive Oil (1, 3, 5, 7, 14)

BEEF FILLET | 39.95

Fillet Of Beef, Beef Cheek Pie, Boulangère Potato, Celeriac, Jus (2, 4, 6, 7, 9, 14)

DUCK | 32.95

Pan Roast Duck Breast, Braised Red Cabbage, Carrot Puree, Cherry, Potato Fondant, Jus (7, 14)

GREEN PEA & SHALLOT RAVIOLI | 16.95

With Broad Bean Velouté, Pecorino (1)

All Served With Chefs Side Dish Of The Evening

DESSERT

RASPBERRY & LIME PARFAIT | 10.95

With Shavings Of White Chocolate & Cracked Honeycomb (7)

DARK CHOCOLATE & BAILEYS MINT TART | 10.95

(2, 4, 7, 10, 14)

PINEAPPLE IN RUM | 10.95

With Coconut Sorbet, Lemon Curd, Toasted Coconut & Crushed Pistachio (14)

SELECTION OF IRISH CHEESES (SERVES TWO) | 16.95

With Local Crackers & Chutney (1, 7, 14)