

FAWN

SMALL PLATES

Bruschetta €12 ^(1*,7,12)

Heirloom Tomato, Basil Crudo, Buffalo Mozzarella, Sourdough

Pan-Fried Gamberi €17 ^(1*,4,7,12)

Prawns Sautéed in White Wine, Chilli & Garlic, Sourdough

Braised Oxtail Gnocchi Gremolata €16 ^(1*,3,12)

Shaved Asparagus

Porchetta & Tonnata €15 ^(3,4,7)

Gremolata-Rolled Pork Belly, Tuna Mayo, Caper Berries

Cozze alla Marinara €15 ^(1*,7,14)

Steamed Irish Mussels, Nduja, Cider Cream Sauce, Grilled Baguette

MAINS

Carrè di Maiale €28 ^(1*,10,12)

Irish Hampshire Pork Chop, Duck Fat Potatoes, Green Beans,
Salsa Verde & Chianti Jus

Pollo alla Parmigiana €26 ^(1*,3,7)

Lightly Breaded Chicken Breast, Marinara Sauce,
Fior di Latte Mozzarella & Parmigiano, Spaghetti Pomodoro

Salmone Scottato €28 ^(4,8)

Seared Salmon, Sicilian Aubergine Caponata, Pine Nuts, Basil,
Sultanas, Spinach, New Potatoes, Smoked Chilli Harissa

Controfiletto di Black Angus alla griglia 10 oz € 38 ^(7,12)

Chargrilled Black Angus Striploin, Caramelised Onion,
Sautéed Spinach, Fries, Garlic Butter & Chianti Jus

DESSERTS

Dark Chocolate & Frangelico Pot €12 ^(1*,3,7,12)

Dark Chocolate & Frangelico Pot, Crushed Amaretti, Vanilla
Mascarpone Cream

Tiramisù Classico €10 ^(1*,3,7,12)

Espresso-Soaked Savoiardi, Mascarpone, Cocoa

Panna Cotta al Coconut €10 ⁽⁷⁾

Coconut Panna Cotta, Raspberry Sorbet

Affogato al Caffè €10 ^(3,7,)

Vanilla Gelato, Hot Espresso,

FRESH PASTA

Spinach & Ricotta Tortellini Au Gratin €24 ^(1*,3,7)

Gorgonzola Cream, Sundried Tomato

Cannelloni di Zucchine €24 ^(1*,3,7)

Zucchini Cannelloni, Salsa Di Pomodoro, Parmesan & Ricotta, Basil

SHARE

24 oz Cote de Boeuf €95 ^(7,12)

Selection of 2 sides

SIDES

Hand-Cut Fries €7 ^(1,7)

Sweet Potato Fries, Chipotle Mayo €7 ^(1,7)

Broccolini, Chilli, Garlic & Parmesan €7 ⁽⁷⁾

Champ €7 ⁽⁷⁾

Green Salad, Calamansi Dressing €7 ^(VE)

WINE

Luis Canas Rioja Crianza, Organic,
Rioja, Spain, 2020 ⁽¹²⁾

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

Tindall Vineyard Sauvignon Blanc,
Marlborough, New Zealand ⁽¹²⁾

Expressive, elegant and reminiscent of warm summer days.
Aromas of passionfruit & citrus are backed by a silky texture and
exotic fruits on the palate.

Perlage Prosecco Frizzante Glera, Organic,
Veneto, Italy, NV ⁽¹²⁾

Fruity and lightly sweet, notes of fresh apple and pear

OPENING TIMES

Monday to Sunday: 5.00 pm to 9.30 pm

All our ingredients are locally sourced where possible and we use only the freshest meat: Beef - John Stone Beef, Chicken - Barry Kinnegan, Fish - Wrights of Marino (Local Supplier).

Allergen Information: 1-Cereals*(wheat) **(Barley) *** (oat)****(rye), 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, (8^Walnuts) (8^^Hazelnut) (8^* Pistachio) (8!Almond) (8!!Chestnuts), 9-Celery, 10-Mustard, 11-Sesame seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupins, 14-Molluscs, V-Vegetarian VE-Vegan, All our beef & meat is Irish. Allergens for soup will change every week.