FAWN

SMALL PLATES

Tuscan-Style Minestrone Soup €10.50 (1*,6,9,10)
Tomato, celery, carrot, kale, orzo and sourdough crouton

Baked Goat's Cheese €16 (7)
Thyme, honey, seedless grapes and Black Mission figs

Beef Carpaccio €17.5 (1,7,12)
Thinly sliced Hereford Irish beef, cold-pressed olive oil, wild rocket, shaved parmesan & aged balsamic.

Porcini Mushroom Arancini €14 (1*,3,7,9,12)
Truffle mayonnaise, Parmesan and rocket

Oak-Smoked Salmon €17 (1*,1***,3,4,9,10,12)
Celeriac remoulade, caper berries, lemon aioli & Guinness bread

MAIN DISHES

Aubergine Parmigiana €24 (7,8,12)
Slow-baked aubergine, whipped mascarpone, rich tomato reduction, wild rocket & cold-pressed olive oil.

Cioppino Seafood Stew €28 (1,2,4,12,14)
A traditional medley of calamari, prawns and hake in a tomato & garlic broth, finished with fresh herbs & grilled sourdough

Roast Chicken Supreme €27 (1*,7,9,12)
Gremolata, fried polenta, king oyster mushroom & roasted vine tomatoes

Roast Saddle of Venison €38 (7,12)
Braised red cabbage, Fontina potato gratin, kale and parsnip

Seared Rib-Eye Beef €40 (7,8,12)
Beetroot cashew pesto, charred broccoli, fried potatoes, burnt herb butter

DESSERTS

Blackberry Mousse €12 (1*,3,7,8^^)
Frozen blackberry mousse with gel, sorbet, beetroot meringue & hazelnut powder

'Irish Mist' Tiramisu €12 (1*,3,7,12)
Espresso-soaked sponge layered with mascarpone cream, Irish Mist liqueur, cocoa & dark chocolate shavings

Chocolate Tart €12 (1*,3,7,8^^,)
Cocoa nib tuile, crème anglaise, chocolate soil & hazelnut ice cream

Orange Filo €12 (1*,3,7,8^*)
Buttery orange filo sponge, orange syrup, pistachio, mascarpone ice cream & dried raspberries

Irish Cheese Plate €16 (1*,7,8^,12)
Crackers, black butter, dried apricots, grapes, walnuts & tomato chutney

FRESH PASTA

Spiced Beef & 'Nduja Ragú Lasagne €26 (1*,3,7,9,12)
Buffalo mozzarella, Pecorino Cheese & rocket

Pan-Fried Potato Gnocchi €25 (1*,3,7,8^)
Gorgonzola cream, spinach, roasted figs, walnuts, Parmesan & rocket

SIDES

Stealth Skin On Fries €7	(1*,12)
Sweet Potato Fries, Chipotle Mayo €7	(1*,3,10,12)
Broccolini, Chilli, Garlic & Parmesan €7	(7)
Crushed Buttery New Potatoes €7	(7)
Green Salad, Calamansi Dressing €7	(VE)

WINES

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)
Aromas of passionfruit & citrus are backed by a silky texture & 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.