

<b>Blood Orange &amp; Jalapeno Margarita</b>	14
<b>Black Velvet, Guinness &amp; Piper Heidsieck Champagne</b>	14
<b>Lambrusco Gls (125ml), Solco Paltrinieri, Italy NV</b>	9



<b>In-House, Ember Baked Bread, Aioli (v)</b>		6
<b>Jersey Rock Oyster Natural</b>	3 For	10.5
<b>Jersey Rock Oyster Dressed In Pink Grapefruit, Szechuan &amp; Dill</b>	3 For	12
<b>Hereford Beef Tartare, Shallot, Caper &amp; 5% Cured Egg Yolk</b>		13.5
<b>Seabass Ceviche, Charred Green Tomato, Jalapeno, Pomegranate, Tequila</b>		13
<b>Cauliflower Bhaji, Smoked Pineapple &amp; Cashew Cream (v)</b>		11
<b>Smoked Cassoulet, Lyonnaise Onions, Fried Egg, Paprika(v)</b>		15
<b>Duck Liver Parfait, Irish Soda Bread, Crushed Quince</b>		13
<b>Tempura Soft Shell Crab, Gochujang &amp; Lime Yoghurt, Cucumber &amp; Mango</b>		18
<b>Salt Chilli Fried Chicken, Cucumber, Mustard &amp; Chilli Pickles</b>		14.3
<b>Mangalitza Black Pudding Croquette, Gherkin Ketchup &amp; Celeriac Rémoulade</b>		11.5
<b>Torched Octopus, Toasted Focaccia &amp; Sauce Vierge</b>		16
<b>Smoked Pork Belly, Date Purée, Pickled Blackberry</b>		15
<b>Smoked Bone Marrow, Anchovy, Pickled Onion, Focaccia</b>		12
<b>Tikka Celeriac, Tahini, Hummus, Pomegranate &amp; Dukkah (v)</b>		17
<b>Forerib Of Beef &amp; Bone Marrow Cheeseburger, Beef Fat Brioche Bun &amp; Chips</b>		18
<b>Wood Fired Brill, Pickled Pear, Celeriac, Navet, Vermouth Sauce</b>		26
<b>Soy &amp; Sesame Glazed Duck, Sweet 'n' Sour Cabbage, Prawn Spring Roll &amp; Plum Jam</b>		29.5
<b>Braised Wye Valley Lamb Shoulder, Ewe's Curd, Black Garlic &amp; Baby Gem</b>		28.5
<b>Sugar Pit Pork, Puy Lentils, Garlic Purée</b>		30
<b>Welsh Venison Haunch, Cauliflower Purée &amp; Poached Quince</b>		31
<b>Tipperary Hereford Prime Sirloin, Beef Tongue, Caper &amp; Horseradish</b>		33.5
<b>800gr Wood Fired Sirloin (To Share), Choice of Leek or Bone Marrow Butter</b>		9.5/100gr
<b>Add Smoked Bone Marrow +£9</b>		
<b>Suckling Pig (To Share), Crispy Pig Ears &amp; Smoked Pear</b>		MP
<b>Quinoa Salad, Courgette Dressing</b>	6	<b>Chips</b> 6
<b>Jersey Royals Salad, Caper &amp; Olive</b>	7	<b>Bitter Leaves</b> & Shallots 6
<b>Mash, Liquor &amp; Beef Fat Crumb</b>	6	<b>Tenderstem Broccoli, Chilli &amp; Garlic</b> 7.5

# WINE BY THE GLASS

## SPARKLING & CHAMPAGNE

<b>Piper-Heidsieck Brut</b> Reims, Champagne NV	125ml	15	
<b>Blanc de Blanc, De Stefani,</b> Veneto, Italy NV		10	
<b>Glera, Chardonnay Blend,</b> Veneto, Italy NV			

## WHITE WINE

<b>Abilius, Vinos &amp; Bodegas, Airen,</b> Galicia, Spain		6	8	11
<b>Domaine Guy Allion, Sauvignon de Touraine,</b> Loire, France 2021		7.5	9.5	14.5
<b>Radford Dale, Chardonnay,</b> Stellenbosch, South Africa, 2020		10	14	20
<b>La Raia, Gavi DOCG,</b> Piemonte, Italy 2022		10.5	14.5	21
<b>'Moritz-Prado', Terroir de Roche, Riesling,</b> Alsace, France 2020		10.8	15.8	21.8
<b>Alain Geoffroy, Beauroy AOC, Chablis 1er Cru,</b> Chardonnay, Burgundy, France 2020		15.8	22	32

## RED WINE

<b>Naciente, Pinot Noir,</b> Valle de Casablanca, Chile 2020	125ml	6.5	8.5	11.5
<b>Mas Montel, Petite Syrah,</b> Pays D'Oc, Languedoc France 2021		7	9	13
<b>Di Majo, Sangiovese,</b> Molise - Italy 2019		9	12	17
<b>Parajes Del Valle, Monastrell,</b> Jumilla DOP, Spain 2021		9.5	13	19
<b>'LaMusa' Vins de Pedra, Cabernet Sauvignon,</b> DO Conca de Barbera, Spain 2020		12.5	17	25
<b>Chateau des Annereaux, Lalande de Pommerol, Merlot Blend,</b> Bordeaux, France, 2007		15	20	29

## ROSÉ & ORANGE

<b>Mas de Daumas Gassac, Grenache Blend,</b> Languedoc, France 2022	125ml	7	9	13
<b>Casa Balaguer, Tragolargo Bianco,</b> Valencia, Spain 2022		9.5	13	37

## DRAUGHT BEER & CIDER (Half Pints available)

<b>Guinness</b> (4.2%)				6.65
<b>Heineken</b> (5%)				6.6
<b>Birra Moretti</b> (4.6%)				7.2
<b>Budvar</b> (5%)				6.6
<b>Daffy's IPA</b> (4.2%)				6.2
<b>Gibney's Stout</b> (4.5%)				6.4
<b>Rye River Session IPA or Pale Ale</b> (3.8%)				7
<b>Gibney's Lager</b> (4%)				6
<b>Orchard Pig Cider</b> (4.5%)				6

## NON ALCOHOLIC (Full Soft drinks List Available)

<b>Grapefruit Sour, Seedlip, Grapefruit, Cucumber, Egg White, lime</b>				9
<b>Plutus Iced Tea, Hibiscus, Raspberry, Cranberry, Kumcuats</b>				9
<b>Wednesday's Domaine, Dealcoholized White Wine, Airen, Spain NV (175ml)</b>				8
<b>Asahi 0% Alcohol Free</b>				4.5
<b>Guinness 0% Alcohol Free</b>				6.45

125ml

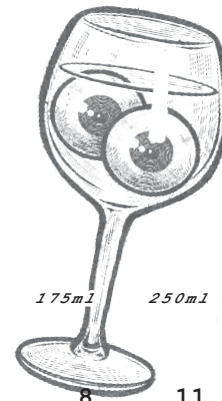
15

10

125ml

175ml

250ml



6

8

11

7.5

9.5

14.5

10

14

20

10.5

14.5

21

10.8

15.8

21.8

15.8

22

32

125ml

175ml

250ml

6.5

8.5

11.5

7

9

13

9

12

17

9.5

13

19

12.5

17

25

15

20

29

125ml

175ml

250ml

7

9

13

9.5

13

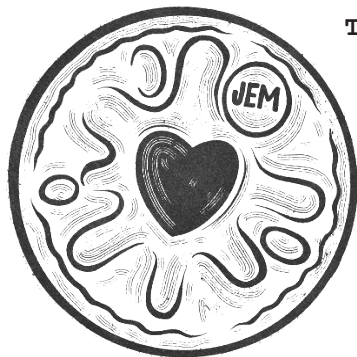
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**BE PART OF THE TEAM!**

<b>Daffy's Tee Shirt</b> (incl £10 Donation to the Irish Youth Foundation)	<b>15</b>
<b>Round of Drinks for the Chefs</b> 	<b>10</b>

**SWEETS**



**Truffle Honey Churro 9**

*Goat's Cheese Ice Cream*

**Poached Pear 8**

*Pine Nuts Financier, Coconut Sorbet*

**70% Dark Chocolate Tart 9**

*Caramelised Clementine, Coffee Ice Cream*

**Black Sesame Flan 9**

*Soya Ice Cream*

**Chocolate Praliné Cookie 8**

*Milk Ice Cream & Toasted Milk*

**Vanilla Soft Serve 8**

*Choice of Hazelnut Whip or  
Lavender Poached Quince & Almonds*

**DESSERT WINES**

**Clos Lapeyre - La Magandia**

*Jurancon, France 2018 75ml*

**12**

**Mas Amiel - AOP Maury, Grenache**

*Maury, France 2016 75ml*

**12**

**FIND MORE ON THE OTHER SIDE!**

*Please advise your server of any dietaries or allergies. Game dishes may contain led shot. Our butter and cheese is made from raw milk. A discretionary service charge of 12.5% will be added to your bill.*

## COFFEE

Espresso/Db1 Espresso	3/3.5	Latte	4
Macchiato/Db1 Macchiato	3/3.5	Capuccino	4
Americano	3.5	Barry's Tea	3
Flat White	3.5	Fresh Mint Tea	4

## ALCOHOL COFFEE

Irish Coffee	11	Bailey's Coffee	11
Hot Toddy	10	French Coffee	11
Calypso Coffee	11		

## AFTERS

### Eau de Vie, Capreolus Distillery (35ml)

Apple in a Chestnut Barrel, 2018	15
Plum, 2017	15

### Smith Woodhouse - Port, 10 Yr Tawny

Porto, Portugal (50ml)	12
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### Gobernador, Oloroso, Emilio Hidalgo - Sherry

Jerez, Spain (75ml)	12
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### Cognac Reserve Speciale - Grande Champagne No 20

Champagne, France (50ml)	25
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### Calvados 12 Yr - Pays D'Auge AOC - Adrien Camut

Pays D'Auge, France (50ml)	31
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## ONE FOR THE DITCH - 14



**OUR WEE STREET** - Gibney's twist on a classic.

Kinahan's KASC Frankenstein cask, Cointreau, Cynar Artichoke Liqueur & Decanted bitters. Stirred up & served right.

**PERSISTANT & CONSTANT** - The ultimate end to the night.

We take a slightly salted caramel hinted Tidal Rum, Bulleit Bourbon & Beckerovka, stirred down with Bitter Truth Choc and a lime twist.