

SET MENU

STARTERS

Crostini al salmone

Toasted sourdough topped with chives, melted goat's cheese, smoked salmon and caramelized onions.
G MK F

Carpaccio di manzo

Carpaccio of Irish beef fillet with truffle parmesan sauce
MK

Insalata della casa

Gold river farm salad leaves served with baked goat's cheese, beetroot, pickles, onions, toasted walnuts and French dressing.
MK N(Walnuts) G SP

Falafel di ceci (v)(v)

Crispy Falafel served with sundried tomato and red pepper hummus.

Frittino misto

Mushroom arancini, breaded mozzarella, panzerotti with tomato and mozzarella and olive ascolane. Served with arrabbiata sauce.
G (Wheat) MK E SP

MAIN COURSE

Paccheri Genovese

Paccheri pasta with slow-cooked Irish beef and onion sauce, topped with pecorino cheese
G MK CY

Tortelloni con salmone

Tortelloni pasta filled with ricotta and asparagus, served with fresh tomato, datterino sauce and salmon.
G MK E SP F

Ravioli vegani (v)(v)

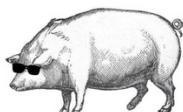
Vegan ravioli filled with shallots and peas, served with datterino sauce and vegan cheese.
G S

Pescato del giorno

Grilled market fish of the day served with vegetable caponata.
F MK CY

Suprema di pollo

Sous vide chicken supreme served with celeriac puree, baby carrots, steamed broccoli and gravy.
G (Wheat) MK SP S



BLIND PIG

• SPEAKEASY •

DESSERT

Panna cotta ai frutti di bosco

Vanilla panna cotta served with red berry coulis.
MK MF CY

Cannolo siciliano scomposto

Deconstructed Sicilian pastry served with creamy sweet ricotta cheese, chocolate, orange zest and pistachio.
G E MK N(Pistachio)

Tiramisu della casa

Traditional Italian dessert with layers of mascarpone and ladyfinger pastries dipped in coffee topped with cocoa powder.
MK E G(Wheat) N (Almond)

Cheesecake al cioccolato vegana (v)(v)

Vegan cheesecake with smooth, dairy-free Belgian chocolate.
G(Wheat)

SIDES €6 EACH

French Fries / Sweet Potato Fries

Mash Potato (MK) / Truffle Mash Potato (MK)

Steamed Broccoli / Caponata Di Verdure

Mixed Salad / Sauteed Garlic Mushrooms (MK)

Gluten free pasta and bread available.

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G / Crustaceans = C / Mustard = M / Sesame Seeds = SS /
Eggs = E / Fish = F / Sulphites = SP Lupin = L / Celery = CY / Molluscs = ML /
Soybeans = S / Peanuts = P / Nuts = N / Milk = MK

*Our pasta and pizza may contain Soybean

Service charge of 12.5% for parties of five or more.