

TASTING PLATES

Pulled Pork Arepas,
Salsa roja, Pickled red onion (CY,SP) 10

Black Bean Tostada,
Tortilla, Charred corn, Avocado, Tomato, Coriander. (S) 11

Grilled Cauliflower Steak,
Cashew nut, Enoki Mushroom, Leaves (N) 11

Harissa chicken Skewers,
Mixed leaves, Garlic & Mint yoghurt. (MK) 11

Lamb Bastilla,
Yoghurt, Cucumber & Mint, Dukkah. (G,MK,SS) 13

Fried Calamari,
Romesco sauce, Pickled fennel. (G,N,SP,M) 10

Toasted Brioche & Oyster Mushroom,
Asparagus, Toons Bridge Buffalo Cheddar (G,E,MK) 11

HOUSE FAVOURITES

Irish Beef Onglet Steak,
Pickled vegetables, Potatoes, Chimichurri (SP) 14

Atlantic Prawns Pil Pil Garlic & Chilli, Pana
baguette (G,C, SS) 15

Baked Cooleeney cheese, Caramelised onion,
Red pepper relish, Pana baguette (G,MK,SP) 13

SHARING BOARDS

*SELECTION OF OUR TASTING PLATES TO
SHARE WITH YOUR TRIBE (SERVES 2 PEOPLE)*

ii Board -

Pulled pork Arepa, Harissa Chicken skewers, Lamb bastilla,
Mint yoghurt, Pickled red onion, Salsa roja, roasties (CY,G,SP,MK) 23

Spanish Board -

Manchego, Santtum, Serrano ham, Salchichon Iberico, roasties
Membrillo, Olives, Almonds, Pana Baguette (G,E,N,MK,SP) 22

Grazing Board -

Grilled cauliflower with cashew nut, Black bean, Tortilla
Avocado & corn tostadas, Spanish tortilla, roasties (E,N) 16



SIDES

Garlic & Herb roasties 4

Aye Patatas Bravas (E) 4

AYE chorizo spice bag 5

Cheesy Polenta Fries (MK) 4

Olives, Hummus & bread (G,SS) 7

Pickled Vegetables 3.50

DESSERTS

Lemon tart, raspberries, fresh cream (G,E,MK) 7

Crèma Catalana, Orange, Shortbread (G,MK,E) 7

Belgian chocolate mousse, chocolate sauce, fresh cream (G,S,MK) 7

ALLERGENS

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please refer to the following guide:

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

