



## DINNER MENU

JANUARY 23 - FEBRUARY 8 • \$45

## Starter

## DUBLIN CODDLE

A hearty bowl of potatoes, salted pork, Irish sausages, leeks, and carrots, served with a warm Yorkshire pudding for soaking up every last drop

OR

WINTER  
GARDEN SALAD

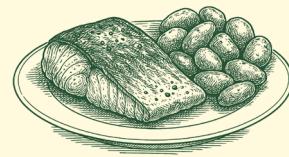
Roasted carrots and parsnips with kale, spinach, and crisp cabbage, topped with house-pickled vegetables and a maple-cider vinaigrette inspired by Irish orchard traditions

## Dessert

BAILEYS  
CRÈME BRÛLÉE

Silky Baileys custard beneath a crisp burnt-sugar top, garnished with dried fruit confit and a touch of silver leaf

## Main Plates

PAN-SEARED  
ATLANTIC COD

Served with heirloom potatoes, roasted squash, and fennel, finished with a tarragon-infused Irish whiskey cream

OR

STOUT-BRAISED  
SHORT RIB

Slow-cooked in rich Irish stout and served with baked beans, roasted cabbage, and buttery smashed parsnips, topped with a deep stout reduction