## CYPRUS AVENUE

House bread selection, hop butter, tapenade £6

Crispy beef pancakes, tangerine & miso hoi sin, cucumber, scallions £10/£19

Sharing selection of Irish charcuterie, C.A pork terrine, anti-pasti, sourdough £20

Scallops, chicory croissant, black pudding, poached egg £11 (Lena's wine recommendation: Primodial Soup Chenin Blanc, South Africa £7.50)

BBQ Braised boneless beef ribs, red cabbage slaw & cornbread fritter £9/£17 (Deirbhile's wine recommendation: Mar De Lisboa, Portugal £7.50)

Portavogie prawn & shellfish dumplings, roasted mooli, black vinegar & chilli dressing £10/£20

Roast duck, Thai red curry, violet rice balls £20 (Alice's wine recommendation: Adacio Nero d'Avola Organic, Italy £7.75)

Salt aged sirloin steak, beef dripping onion, roast tomato, rosemary fries, pepper sauce £34

CA hot sauce & honey glazed half chicken, Young buck potatoes £19 (Aveen's wine recommendation: Domaine Combre Rouge, Picpoul de Pinet, France £7.75)

Irish Moiled cheeseburger, short rib jam, parmesan fries £18 (Cassie's wine recommendation: Muriel Rioja Crianza, Spain £7.75)

Tomahawk sharing steak for 2, braised rib, pickled onion rings, mushrooms, tomato, Rosemary fries, peppered sauce £65 per couple (Georgia's wine recommendation: Massaya Le Colombier, Lebanon £48)

Sides £5

Rosemary fries
Champ
Parmesan & truffle fries
Sesame steamed greens & roasted peanuts
Bombay potatoes

Be sure to check out our daily specials boards!

## CLASSICS

Ras el hanout spiced vegetable flatbread, sumac yoghurt, Corey's fries £16

Beer battered fish, spiced mushy lentils, coronation mayo, fries £16

## **Desserts**

Sticky toffee madeleines, butterscotch, salt caramel ice cream £8
(Corey's wine recommendation: Domaine Charles Hours Jurancon Uroulat, France £7)

Passionfruit & chocolate delice, pistachio, macaron £9

Baked Alaska, mango & coconut £10
(Daisy's wine recommendation: Torreon Late Harvest Sweet Raquel, Chile £7)

Today's cheese plate from Mike's Fancy cheese £9

