

FODDER

-AT NO. 1 BALLSBRIDGE-

- BREAKFAST -

LEVAIN SOURDOUGH TOAST	4.50
Served with house made rhubarb & mixed berry jam & glenilen butter	
OVERNIGHT SOAKED ORGANIC OATS	7.50
With Irish rhubarb, crème fraiche, almond granola & highbank apple syrup	
CHILLED MANGO BOWL	10.00
Mango, chia seed, coconut & fresh berries	
VANILLA BEAN GREEK YOGHURT	7.50
With almond granola, summer apple syrup & berry compote	
BREAKFAST BAP	10.00
Higgins black pudding, fried egg, crispy bacon & jalapeno relish, grilled brioche bun	
AVOCA FULL BREAKFAST	14.00
O'Neills bacon, sausages, poached free range eggs, Higgins black pudding, portobello mushrooms, grilled sourdough & roast vine plum tomatoes	
BAKED EGGS	12.50
Gubbeen chorizo, free range eggs, espellette pepper, preserved lemon yoghurt, spinach & grilled sourdough	
SCRAMBLED EGGS	14.00
With smashed avocado, chilli bacon jam, grilled sourdough	
BLUEBERRY, LEMON & BUTTERMILK PANCAKES	11.00
With summer berry compote, maple syrup & macadamia praline	

If you have any dietary requirements please inform a member of staff prior to ordering

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TO START

WHITE ONION & PARMESAN SOUP 7.50
With grilled rosemary flatbread & gremolata

DUCK LIVER PARFAIT 10.50
With apple jelly, mixed leaf & grilled sourdough

CURED ORGANIC SALMON 11.00
With avocado & wasabi puree, pickled grapes, capers, red chicory & lime yoghurt

PAN SEARED SCALLOPS 14.00
With gubeen chorizo, grapefruit & fennel salad

BROCCOLI, PEA & HALLOUMI FRITTERS 15.95
Romesco tzatziki & green sauce,

BRAISED PULLED PORK 16.00
Apple slaw, vintage cheddar cheese, home cut spicy sweet potato wedges

TOONSBRIDGE RICOTTA 15.95
Marinated heirloom tomatos, avocado, basil aioli, grilled sourdough

POULET BONNE FEMME ½ ROTISSERIE CHICKEN 20.00
Kale mixed leaf salad , pangriata

CALABRESE NDJUA BUCATINI 18.00
With fire roasted peppers, spinach, mozzarella, pangritata

SPICED SPRING LAMB BURGER 21.00
Tzatziki, pesto, fries, siracha mayo & dukkah

SEARED YELLOW FIN TUNA SALAD 24.00
Grilled peaches, radish, avocado, sesame nam jim, wasabi puree

ROARING WATER BAY MUSSELS 16.95
Chorizo, garlic, white wine, pangritata, romesco, & grilled rosemary flatbread

If you have any dietary requirements please inform a member of staff prior to ordering.

All our beef, poultry, lamb, pork & eggs are 100% irish origin & sourced from local suppliers.

MAIN COURSE

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TO START

HEIRLOOM TOMATOES & ST. TOLA GOATS CHEESE 11.50

Olives, basil, bloody mary gel, crispy bread

SEARED FOIE GRAS, DUCK LIVER MOUSSE 14.00

Cherry, walnut, pickled celery, brioche

KILKEEL BAY SCALLOPS 14.00

Confit potato, peas, black pudding, lemon gel, smoked fish sauce

SEARED QUAIL, CONFIT LEG 14.00

Cous cous, quail egg, courgette, curry mayo sheeps yoghurt

TORCHED PICKLED IRISH MACKEREL 11.50

Apple, cucumber, lovage mayo, gooseberries

MAIN COURSE

CHARGRILLED HEREFORD IRISH BEEF 28.00

Garlic & parsley puree, garlic scape, deep fried oyster, potato gratin

WILD MUSHROOM RISOTTO 20.00

Confit cherry tomato, parmesan tuile, porcini butter

SEARED COD FILLET 26.00

Baby gem, bacon, green beans, mussels, citrus emulsion

ORGANIC IRISH PORK BELLY 26.00

Seared tenderloin, romesco, white pudding, pedron peppers, braised fennel

PANFRIED WILD HALIBUT 28.00

Tender stem broccoli, girolles, grapes, wild mushroom sauce

TO SHARE

THORNHILL DUCK 60.00

Duck breast, confit leg, deep fried wings, crispy polenta, apricots, duck jus
(please allow 25 mins)

SIDES

- HERITAGE CARROTS, RICOTTA, DUKKAH•
- CONFIT DUCK FAT POTATOES, ROMESCO, REGGIANO•
- CHIVE AND SCALLION COLCANNON•
- FRIES, OLD BAY SEASONING•
- BROCOLI, PRESERVED LEMON, ALMONDS•

4.50
each