

BRASSERIE

LUNCH MENU

SNACKS

Proper Olives & Orange ☹️	€4.00	Calamari, Cauliflower, smoked Garlic Aioli	€9.00
Chickpea Fritters, Beetroot Pesto	€4.00	Sweet Potato Crisps & Irish Sea Aioli	€4.00

EQUILIBRIUM ☹️

	STARTER	MAIN		STARTER	MAIN
Spring Salad 🍃 Turnip, Rhubarb, Lemon & Dandelion Marmalade, Buckwheat	€8.00	€14.00	Poke Bowl Sashimi Tuna, Beans, Kelp, Mushroom Soy, Bacon Cracker	€12.00	€20.00
Soup of the Day Homemade Soda Bread	€7.00	-	Lamb Meatballs Spiced Tomato Sauce, Peas	€11.00	€16.00
Shakshuka 🍷 Fried Hens' Egg, Labneh & Olives		€14.00	Power Lunch Bowl Slow cooked Hot Pot, fermented Slaw, Grains Vegetarian on request 🍷	-	€16.00

CHARGRILLED

Salmon Fillet ☹️, smoked Almond Romesco Sauce	€20.00
Pork Neck, spiced Honey	€20.00
Cornfed Chicken Breast, Tomato Relish	€20.00
"John Stone" Dry Aged 8oz. Butcher's Secret	€22.00
Peppercorn Café au Lait	
"John Stone" Dry Aged 6oz. Beef Fillet, Peppercorn Café au Lait	€29.00

Each of the above dishes include 1 side order.

SIDES

Chunky Chips, Thyme Oil	€3.50
Seasonal Greens ☹️, salted Pumpkin Seeds	€4.00
Dillisk Polenta Chips, Wild Garlic Aioli	€3.50
Potato Champ, Pork Popcorn	€3.50
Kale Salad ☹️, salted Sunflower Seeds	€4.00
Seaweed Kimchi ☹️, puffed Barley	€4.00

DESSERTS

	EAT IN	OUT
Venezuelan Chocolate Mousse, Blackberries, Pistachio Almond Biscotti	€7.00	€5.00
Banoffee, Caramel, Praline Crunch Ice Cream	€7.00	€5.00

EQUILIBRIUM DESSERTS ☹️

	EAT IN	OUT
Guilt Free Fuel Peanut Chocolate Cups, Paleo Balls, Raw Tracker Bar	€7.00	€5.00
Coconut Rice Pudding, Mango, Ginger	€7.00	€5.00
Charentais Melon, Orange, Blueberries, Goji, Mint	€7.00	€5.00

COFFEE/TEA

Espresso	€4.00
Macchiato	€4.00
Americano	€4.50
Double Espresso	€4.50
Double Macchiato	€4.50
Latte	€4.50
Cappuccino	€4.50
Selection of Teas & Herbal Infusions	€4.50

Please inform your waiter if you have any dietary requirements or allergies. All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to your bill for parties of 6 or more.