

Starter

Cauliflower soup, fennel & walnut pesto (CL, MK, N, MST)

Heirloom tomato salad, goats cheese mousse, lovage picada (MK, Na)

Charred mackerel, avocado mousse, sesame furikake, elderflower & apple (F, SS, MK)

Short rib and pressed ox tongue beef croquettes, tarragon aioli, horseradish & carrot (E,MST,Ga,CL)

Main

Slow cooked lamb, broccoli puree, peas, champ, tender stem broccoli (SDS, MK, MST)

Pan fried hake, mussels & vadouvan, cauliflower, potato, brown butter emulsion (F, MK, MOL, CR)

Corn fed chicken, black pudding, carrot puree, chicken jus (MK, Ga, MST)

White onion risotto, summer black truffle, ricotta salata, fresh peas (MK, G, E,n)

Sides

Triple cooked chips, roast garlic aioli – 4.95 (G, E)

Sauté greens, gremolata – 3.95

Garden salad with cucumber, feta & mint - 3.95

Dessert

Pistachio pudding, poached and charred apricot, vanilla ice-cream (MK,G,E,N)

Salted caramel parfait, honeycomb, mango sorbet (MK, G, E,)

Duo of farmhouse cheeses, quince & crackers (N, G, MK, SS, N)

Allergen Guide: Gluten- G, Gluten adaptable Ga, Crustaceans- CR, Eggs- E, Fish- F, Peanuts- P, Soybeans- SB, Milk-MK, Nuts- N, Celery-CL, Mustard- MST, Sesame Seeds-SS, Sulphur Dioxide and Sulphites- SDS, Lupin -L, Molluscs- MOL. BANG makes every effort to comply with the dietary requirements of our guests. Allergen based meals are prepared in the same area as allergen free meals. We cannot guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur. We use 100% Irish beef. A discretionary gratuity of 12.5% will be added to all parties of 5 or more and all parties on tasting menu