

mates
dates &
yadda yadda



Feed me now!

housemade labneh	5
baba ganoush	7
hummous special	5
tartine's mushrooms	4

Fried Snacks

fried cauliflower, dukkah	7
LFC	7
kibbeh	8
prawn kofta, lemon aioli	8

'Babs

all our kebabs are served on freshly made & grilled 24hr-fermented-dough khobz flatbread	

grilled chicken, roast celeriac, sweet onion & date puree, dark red aioli, pistachio	13
smoked sirloin steak, hazelnut mayo, roast beets, confit garlic, fennel	15
beef kofta, blistered bieber long peppers, radish, pickle, pink yoghurt	14
duck bacon, orange dukkah, crown prince pumpkin, green tahini, sweet pickled onions	14.5

vegan & veggie alternatives are available	

Garden

butterleaf, whipped avo, NY nut seed crumb w/ calamansi vinegar	7
castelfranco endive, almond, pomegranate, freekah, orange flower water/coconut cream add st tola goats curd +3	8
charred cauliflower, miso, peanut tarator, pomegranate	13
miso salted maple aubergine, sweet onion & ufra bieber, sesame	9
slow roasted carrot, green romesco, sweet cumin & peanut crunch, coconut yoghurt	10
grilled king trumpet mushroom, clove & hazelnut mayo	7
crown prince pumpkin, ricotta, date molasses, pickled raisins, sumac	10
grilled long peppers w/ sea salt	7
celeriac, nocellara olives, shaved fennel, roast white beans	12

Grille

hot beef ribs	14
merguez spiced lamb Y chops	15
spiced beef kofta	13.5
rosemary & grape molasses crisp pork belly	12
lemon & whey brined chicken thighs	14
garlic sausage	13

Golden Crumbed

lamb leg steak	16
pork milanese	13
beef fillet chain	17

Stuff to know

our plates are designed for sharing, try everything

reservations are for 4 or more people. we always have space for walk-ins

all our beef, lamb, pork, fish & poultry are reared, caught, slaughtered smoked and or butchered in ireland exclusively

go vegan, just ask!

we have a recipe book available listing all ingredients and allergens

Necessities

fried potato R.O.M.P.	4	dips	2
million dollar fries	5.5	coffee & cumin aioli green romesco	
grilled khobz	6	zhug whipped feta preserved lemon	
tabbouleh	1	mayo toum chilli & nut rayu habanero	

For The Table

HEY DONNA

'veg out'

delight on large dressed hummous, tartines mushrooms, whole charred cauliflower, castelfranco, aubergine, crispy carrots, fried potatoes & tabbouleh

[whole table - 2 people min]

19/pp

HEY DONNA

'mates night out'

feast on baba ganoush, labneh, hummus, smoked aubergine, butterleaf avo whip, hot ribs, garlic sausages & golden crumbed pork, kofta w/ fried potatoes

[whole table - 4 people min]

27/pp

HEY DONNA

'lets go out'

our selection of hummus & garden dishes w/ platter of house choice grills

[whole table - 2 people min]

23/pp

[flip it for drinks & glossary]

Sweets

vegan miso coconut chocolate mousse 8

roast fruit, sweet labne, honey, almond brittle 8