



Drinks

Myrtle signature martini £10

Homemade Myrtle berries syrup, Irish Dingle Gin, Cointreau

Irish ambassador £11

Jameson whiskey & Killahora Orchards rare apple ice wine

Negroni £12

Gunpowder Gin & Tonic £11

Dingle Vodka Martini £12

Non-alcoholic Seedlip Garden 108 & tonic £10

Guinness – Irish stout £6

Hop House 13 – Irish golden lager £6

Smithwick's – Irish red ale £6

Camden Hells– London Helles £5

Doyles cider – Medium Irish cider £6

Puerto fino sherry, Lustau, Spain £9.5

Ayala champagne NV Brut Nature, France £12.5

2014 Sugrue sparkling wine, Trouble with Dreams, England £12.5

*A DISCRETIONARY 12.5%SERVICE CHARGE WILL BE ADDED TO ALL BILLS

GF – Gluten Free GFA – Gluten free adaptable B – Beef P – Pork

If you have any allergies, please alert your waiter

A taste of Ireland

7 course tasting menu £75
matching wines £65

Bia Beag
Potato

Cork
Clonakilty Black pudding
apple puree, Dunany spelt

Dublin
Smoked scallop
Taylors of Lusk garlic, crispy Gubbeen Chorizo

Kerry
lamb cannon
Dingle pie, broad bean

Wexford
Sea buckthorn granita

Dublin
Burnt cream
rockscotti

Antrim
Finishing sweets

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A La Carte

Starters

Irish Carlingford oysters, lemon & dill (gf) £3.5 each

Heritage carrot salad, Cáis Na Tíre cheese (gf) £11

Clonakilty black pudding, wrapped in potato £13

Chalk Stream trout tartar (gfa) £13

Chicken liver parfait, hazelnut, toasted potato bread (gfa) £13

mains

Cornish day boat oat crusted hake (gf) £29.5
smoked mackerel chowder, spinach and mussels

Glazed duck breast, Ballyhoura Mountain mushroom purée (gfa) £30
tarragon and confit shallot Jus

lamb cannon, Dingle pie (gfa) £30
broad bean, chervil purée

Stuffed courgette, Dunany spelt (gf) £26
Basil & St Tola goat's cheese

sides

Colcannon(gf) £4 leaf salad(gf) £4

Tomato & basil salad(gf) £4 greens (gf) £4

Anna's famous boxty dumpling stuffed with Burren beef £4.50 each

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Dessert

Raspberry posset, oat cakes, pumpkin seeds (gfa) £9

Burnt cream & rockscotti (gfa) £9.5

Brown bread soufflé & ice cream sandwich £10

Gubbeen cheese, brown bread crisp, chutney (gfa) £10

After dinner drinks

Myrtle Irish coffee	10
Jameson	5
Tullamore dew	5
Teeling Small Batch	6
Jameson Caskmates Stout Edition	7
Green Spot	9
Yellow Spot	13
Red Spot	18
Midleton 2018	23
Glendalough Mountain Strength Poitín	9
Bán Poitín	10
Armagnac Bas Armagnac Dartigalongue 15 years	11
AEDOR Grand Cognac Napoleon	17

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