



NIBBLES

TOMATO MOZZARELLA	12
<i>Roasted Garlic, Fresh Basil, Balsamic Syrup, Crostini</i>	
CHEESE AND ONION TOAST	10
<i>Herb Crostini, Soft Brie, Balsamic Onion Marmalade</i>	
TAYTO CRISPS	12
<i>House Potato Chips, Pancetta Vintage Irish Cheddar & Chive Fondue</i>	
BAKED BRIE	14
<i>Honey, Candied Walnuts, Dried Cherries, Crusty Bread</i>	

LET'S START WITH

CLASSIC STEAK TARTARE (PRIME BEEF TENDERLOIN)	18
<i>Semi Cured Egg Yolk, Cornichon Pickles, Pommery Mustard, Smoked Paprika Crostini</i>	
RUNNER BEAN AND SPICED CARROT HUMMUS	14
<i>Lemon Chive Mascarpone, Crusty Bread</i>	
BAKED CRAB & AGED CHEDDAR SPINACH FONDUE	18
<i>Fried Leeks and Toasted Ciabatta</i>	
SAUTEED PEI MUSSELS	16
<i>Garlic, Shallots, Chilis, Lemon Zest, Chablis, Grilled Bread</i>	
BURRATA & PROSCUITTO	19
<i>Mache, Poached Figs, Smoked Almonds, Balsamic Glaze</i>	
PISTACHIO CRUSTED AHI TUNA	17
<i>Chili Citrus Fennel Slaw, Sesame Fig Glaze</i>	
GRILLED BAGUETTE	15
<i>Smoked Duck, Brie Cream, Gorgonzola, Sun Dried Tomatoes, Caramelized Onions, Herb Beurre Blanc</i>	
SMOKED WICKLOW IRISH SALMON	16
<i>Camembert Ciabatta Toast, Onion Marmalade, Pickles, Lemon Oil</i>	
CHAMPAGNE PEPPERCORN PATE	15
<i>Balsamic Onions, Grain Mustard, Salty Almonds, Toasted Baguette</i>	
HOUSE CHARCUTERIE BOARD (FOR TWO)	18
<i>Salumi Assortment, Grain Mustard, Goat Cheese, Pistachios, Pickled Shallots, Toasted Baguette</i>	

ALA CARTE SIDES

Asparagus, Cherry Tomato, Roasted Garlic, Virgin Olive Oil	9	Lemon and Chive Risotto	9
Grilled Baby Gem, Sea Salt, Parmesan Dukkah Spice	9	Celeriac Purée	6
Roasted Duck Fat Fingerling Potatoes, Rosemary & Chives	8	Charred Cabbage Iberico Belly and Mustard	9
Sautéed Spinach and Blue Oyster Mushrooms	9	Roasted Tomato and Garlic Runner Beans	8



FROM THE GARDEN

BIA KITCHEN GREENS	12
<i>Apples, Goat Cheese, Walnuts, Pickled Onions, Cranberries</i>	
BABY GEM WEDGE	14
<i>Candied Pecans, Applewood Bacon, Cherry Tomatoes, Gorgonzola, Hickory Vinaigrette</i>	
BABY ROMAINE CAESAR	14
<i>Croutons, Parmesan Cheese, Creamy Garlic Dressing</i>	
ROASTED BEET SALAD	15
<i>Mixed Greens, Balsamic Vinaigrette, Orange Segments, Feta Cheese, Walnuts</i>	
BABY SPINACH & GRILLED SALMON	21
<i>Chopped Egg, Pancetta, Red Onion, Cherry Tomato, Baby Potato, Goat Cheese, Lemon Mustard Vinaigrette</i>	

MAINS

PAN SEARED FILET OF SALMON	38
<i>Lemon Chives Risotto, Asparagus, Horseradish and Citrus Infused Beurre Blanc</i>	
GRILLED CITRUS CHILE PRAWNS	35
<i>Squid Ink Pasta, Cherry Tomatoes, Garlic, Pancetta, Pine Nuts, Lemon</i>	
ROAST DOUBLE LAMB CHOPS & CUMBERLAND SAUSAGE	38
<i>Sautéed Rosemary Fingerlings, Charred Cabbage, Roasted Shallots, Sauce Muscovite</i>	
BRAISED BONELESS SHORT RIBS	37
<i>Roasted Tomato and Garlic Runner Beans, Roasted Cipollini Onions, Sauce Porto</i>	
PORCINI MUSHROOM RAVIOLI	29
<i>Grilled Blue Oyster Mushrooms, Arugula Gorgonzola, Pine Nut, Yellow Tomato Salad, Truffle Oil</i>	
DUCK CONFIT WITH PHEASANT SAUSAGE	38
<i>Celeriac Potato Purée, Spinach and Pancetta, Black Current and Veal Demi</i>	
PAN ROASTED ORGANIC HERITAGE CHICKEN	32
<i>Spinach and Tomato Gnocchi, Haricot Verts, Toasted Pine Nut and Thyme Beurre Blanc</i>	
GRILLED FLAT IRON STEAK	33
<i>Sauteed Fingerlings, Haricot Verts, Wild Mushrooms, Peppercorn and Shallot Sauce</i>	
GRILLED BEEF TENDERLOIN TIPS	32
<i>Pappardelle Pasta, Shitake Mushrooms, English Peas, Leeks, Roasted Garlic, Mascarpone, Chablis, Sage</i>	
BIA'S PUB FISH N' CHIPS	22
<i>Bulmer's Cider Battered Fresh Atlantic Cod, Double Fried House Chips, Tartar Sauce</i>	