

EVENING MENU

STARTERS

TODAY'S SOUP	8.00
bread rolls, country butter <i>(contains milk, gluten-wheat)</i>	
CLASSIC CAESAR SALAD	S 10.00
baby gem, croutons, parmesan, bacon lardons, Caesar dressing <i>(contains gluten-wheat, milk, egg, fish, sulphites)</i>	L 13.00
Add Grilled chicken	6.00
CHICKEN WINGS	S 12.00
BBQ or Hot Sauce	L 18.00
Cashel blue cheese, vegetable crudites <i>(contains sesame, soya, sulphites, celery)</i>	
ATLANTIC PRAWN PIL PIL	18.00
garlic buttered grilled sourdough <i>(contains crustaceans, gluten-wheat, milk)</i>	
FISH CROQUETTES	12.00
lemon garlic aioli, mix leaves <i>(contains fish, egg, gluten-wheat, sesame, milk, mustard, sulphites)</i>	

DESSERT

€9.00

ETON MESS	
macerated strawberries, Chantilly cream, meringue <i>(Contains milk, sulphites, egg)</i>	
PLANT BASED CHOCOLATE FONDANT	
hazelnuts, vegan vanilla gelato <i>(contains soya, hazelnuts)</i>	
CHEESECAKE OF THE DAY	
<i>(contains milk, sulphites, egg)</i>	
PEAR & APPLE CRUMBLE TART	
vanilla ice-cream, crème anglaise <i>(contains gluten-wheat, milk, egg)</i>	
TIRAMISU	
boudoir biscuit, rum, mascarpone cheese <i>(contains gluten-wheat, eggs, milk, sulphite)</i>	
SELECTION OF ICE CREAMS - CHOOSE 3	
vanilla <i>(contains milk)</i> , strawberry <i>(contains milk)</i> , chocolate <i>(contains milk, soya)</i> , salted caramel <i>(contains milk)</i> , pistachio <i>(contains milk, pistachio)</i>	
Served with Berry compote or Chocolate Sauce <i>(contains soya)</i>	

MAIN COURSE

SAMPHIRE BATTERED FISH OF THE DAY	21.00
pea puree, tartare sauce, lemon, skin on fries <i>(contains fish, egg, barley, mustard)</i>	
TURKEY BURGER	18.00
Chipotle brioche, siracha sour cream, tomato, baby gem, courgette, skin on fries <i>(contains egg, milk, gluten-wheat, sesame)</i>	
GRILLED PORK CHOP	20.00
sauteed green cabbage, champ potato, honey mustard sauce <i>(contains milk, sulphites, celery)</i>	
SEAFOOD LINGUINE	28.00
haddock, salmon, mussels, prawns, cherry tomatoes, courgette <i>(contains gluten-wheat, sulphites, milk, celery, fish, molluscs, crustaceans)</i>	
8OZ BEEF BURGER	22.00
brioche bun, beef tomato, baby gem, sauteed onion, streaky bacon, matured red cheddar, skin on fries <i>(contains gluten-wheat, milk, sulphites)</i>	
GOAN CHICKEN CURRY	22.00
basmati rice, coriander naan, cucumber raita <i>(vegan option available)</i> <i>(contains celery, milk, gluten-wheat)</i>	
BRAISED BEEF FEATHER BLADE	26.00
Carrots and parsnips, creamed potato, brandy peppercorn sauce <i>(contains celery, milk, gluten-wheat)</i>	
8OZ BEEF SIRLOIN STEAK	28.00
Sauteed onions and mushrooms, skin on fries, brandy peppercorn sauce <i>(contains celery, milk, gluten-wheat, sulphites)</i>	
STIR FRIED EGG NOODLES (V)	16.00
Pak choy, carrot, scallions, bean sprouts <i>(contains gluten-wheat, egg, soya)</i>	
Add Tofu (contains soya)	4.00
Add Grilled Chicken	6.00

SIDES

€4.50

CREAMED POTATO <i>(contains milk)</i>
SKIN ON FRIES
BASMATI RICE
MIXED LEAF SALAD
TENDERSTEM BROCCOLI <i>(contains milk)</i>
CARROTS & PARSNIPS <i>(contains milk)</i>

"We strive to source all our ingredients seasonally and sustainably through local suppliers such as McCormack Wrights of Marino, Quigley meats, Musgraves, Keelings fruit and veg, Conatys and Millbrooks.

All our beef is of Irish origin. Our menu is printed on recycled paper and will be recycled.

"Bain taitneamh as do bhia blasta le chéile".

DENZIL FERNANDES, EXECUTIVE HEAD CHEF