

Evening Menu

Served from 16.30 – 21.00

Starters

TODAY'S SOUP brown soda bread, country butter <i>(contains milk, gluten-wheat, walnuts)</i>	8.00
CLASSIC CAESAR SALAD baby gem, croutons, parmesan flakes, bacon lardons, Caesar dressing <i>(contains gluten-wheat, milk, egg, fish, sulphites)</i>	S 10.00 L 13.00
Add Grilled chicken or Atlantic prawns <i>(contains crustaceans)</i>	4.00
GARDEN MIXED LEAF SALAD quinoa, plums, pomegranate, cauliflower, maple lemon vinaigrette <i>(contains sulphites, mustard)</i>	S 10.00 L 13.00
Add Grilled chicken or Atlantic prawns <i>(contains crustaceans)</i>	4.00
KOREAN BULGOGI FRIED CHICKEN Asian slaw <i>(contains sesame, soya, sulphites, celery)</i>	11.00
ATLANTIC PRAWN PIL PIL garlic buttered grilled sourdough <i>(contains crustaceans, gluten-wheat, milk)</i>	12.00
SALMON & COD CROQUETTES shichimi togarashi mayo <i>(contains egg, gluten-wheat, sesame, milk, mustard)</i>	12.00

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>	
APPLE CRUMBLE TART crème anglaise (choose a scoop of ice cream) <i>(contains gluten-wheat, milk, egg)</i>	
MIXED BERRY COBBLER summer berry compote, vanilla sponge (choose a scoop of ice cream) <i>(contains gluten-wheat, milk, eggs)</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 pea puree, tartare sauce, lemon, skin on fries <i>(contains fish, egg, barley, mustard)</i>	21.00
PORK LOIN SCHNITZEL braised cabbage, champ potato, parsley white wine sauce <i>(contains gluten-wheat, milk, sulphites, egg)</i>	20.00
QUIGLEYS 8OZ BEEF SIRLOIN STEAK sauteed mushrooms and onions, peppercorn sauce, watercress, skin on fries <i>(contains sulphites, milk, celery)</i>	32.00
QUIGLEYS 8OZ BEEF BURGER brioche bun, beef tomato, baby gem, balsamic onion, streaky bacon, matured red cheddar, skin on fries <i>(contains gluten-wheat, milk, sulphites, milk)</i>	20.00
GOAN CHICKEN CURRY basmati rice, coriander naan, cucumber raita (vegan option available) <i>(contains celery, milk, gluten-wheat)</i>	19.00
TOFU STIR FRIED RICE NOODLES Rice noodles, pimiento, pak choy, scallion, bean sprouts <i>(VE - contains sesame, soya)</i>	20.00
Add Atlantic Prawns <i>(contains crustaceans)</i>	4.00

Sides

€4.50

CREAMED POTATO <i>(contains milk)</i>
SKIN ON FRIES
RICE – BASMATI OR JASMINE
GLAZED CARROTS & BROCCOLI <i>(contains milk)</i>

"We strive to source all our ingredients seasonally and sustainably through local suppliers such as 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