

TO START

SOUP OF THE DAY

€10.00

Homemade Brown Soda Bread
Contains Allergens: 2, 6, 10 (Wheat)


 *Il Bucco Pinot Grigio, Italy. €8.50 glass*
Contains Allergens: 4

GRILLED CHILLI AND GARLIC PRAWN BRUSCHETTA

€15.00

(€5 Supplement if on Package)


Sourdough, Cherry Tomatoes, Red Onion
Contains Allergens: 2, 3, 6, 10 (Wheat)

 *La Bascula, Albariño, Spain. €12.50 glass*
Contains Allergens: 4

SMOKED CHICKEN NIÇOISE SALAD

€14.00


Baby Potatoes, Green Beans, Black Olives, Sundried Tomatoes,
House Walnut Dressing
Contains Allergens: 2, 4, 5 (Walnut), 11

 *Walnut Block, Sauvignon Blanc, New Zealand. €12.00 glass*
Contains Allergens: 4

PIGS ON THE GREEN PORK BELLY

€12.00


Burnt Apple, Cauliflower Purée, Herb Oil
Contains Allergens: 2, 4, 12

 *Neprica, Primitivo, Italy. €12.50 glass*
Contains Allergens: 4

CHARRED ENDIVE SALAD

€12.00


Fennel, Pomegranate, Pickled Cucumber, House Walnut Dressing
Contains Allergens: 4, 5 (Walnut)

 *Eco Organic, Vegan Chardonnay, Chile. €10.50 glass*
Contains Allergens: 4

BEETROOT CURED SALMON

€14.00

Radish, Sourdough Croute, Lime Crème Fraîche
Contains Allergens: 2, 9, 10 (Wheat)

 *La Bascula, Albariño, Spain. €12.50 glass*
Contains Allergens: 4

SIDES €6

FRIES

Contains Allergens: 4

STEAMED GREENS

Contains Allergens: 2

CRISPY ONIONS

Contains Allergens: 10

PARMESAN FRIES

Contains Allergens: 2, 4

HONEY GLAZED CARROTS

Contains Allergens: 2




MAINS

GRILLED FILLET OF SEABASS

€26.00


Tempura Cauliflower, White Radish, Teriyaki Broth
Contains Allergens: 2, 4, 7, 9

 *La Bascula, Albariño, Spain. €52.50 bottle*
Contains Allergens: 4

ASPARAGUS & GREEN PEA RISOTTO

€24.00

Aged Parmesan, Beetroot Crisp
Contains Allergens: 2, 4

 *Watervale, Riesling, Australia. €61.50 bottle*
Contains Allergens: 4

FILLET OF BEEF

€39.00

(€15 Supplement if on Package)
Smoked Bacon Jam, Spinach Purée, Café De Paris Butter
Contains Allergens: 2, 4, 11

 *Estate, Barossa Valley Shiraz, Australia. €56.50 bottle*
Contains Allergens: 4

SLOW BRAISED BEEF BRISKET

€25.00


Creamed Leek, Glazed Shallot, Rich Maderia Jus
Contains Allergens: 2, 4, 11

 *Magna Vides, Ribera del Duero, Spain. €59.00 bottle*
Contains Allergens: 4

STUFFED PORK FILLET

€25.00


Pancetta, Black Pudding, Potato & Apple Rosti, Sage, Cider Mustard Cream
Contains Allergens: 2, 4

 *Peppoli Chianti Classico, Italy. €64.50 bottle*
Contains Allergens: 4

CHICKEN SUPREME

€24.00

Sweet Potato, Red Onion, Green Beans, Oyster Mushroom Jus
Contains Allergens: 2, 4

 *Eco Organic, Vegan Chardonnay, Chile. €42.50 bottle*
Contains Allergens: 4

LAMB KOFTA

€24.00


Spiced Aubergine, Chickpeas, Mint Yogurt
Contains Allergens: 2, 4

 *Côtes du Rhône, O Font, France. €76.50 bottle*
Contains Allergens: 4

MONKFISH COCONUT CURRY

€29.00

(€10 Supplement if on Package)
Jasmine Rice, Courgette, Pak Choi
Contains Allergens: 2, 4, 9

 *Pouilly Fumé, Domaine Chollet, France. €58.50 bottle*
Contains Allergens: 4

Please inform us of any allergies, as our produce may contain some of the following:

1 Peanuts, 2 Dairy, 3, Shellfish, 4 Sulphites, 5 Tree Nuts, 6 Eggs, 7 Soy, 8 Sesame, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Molluscs, 14 Lupin

All Main Courses Will Be Served with Chef's Seasonal Potato

If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.


DESSERT

CHOCOLATE & PISTACHIO FONDANT

€12.00

Pistachio Ice Cream

Contains Allergens: 2, 5 (Pistachio), 6, 10 (Wheat)

 *Dow's Fine Ruby Port, Portugal. €9.50 glass*

Contains Allergens: 4

GLENOWN VANILLA & HONEYCOMB ICE CREAM

€9.00

White Chocolate Crumb

Contains Allergens: 2, 6

 *Perlage 'Sora Loc' Frizzante, Italy. €12.50 glass*

Contains Allergens: 4


SELECTION OF IRISH CHEESE

€14.00

(€5 Supplement if on Package)

Cashel Blue, Vintage Cheddar, Durrus, G's Red Pepper Relish, Cheese Biscuits, Grapes, Walnuts

Contains Allergens: 2, 4, 5 (Walnut), 10 (Wheat)

 *Sandeman Ruby Porto, Portugal. €9.50 glass*

Contains Allergens: 4

STRAWBERRY TARTLET

€11.00

Crème Patisserie, Vanilla Ice Cream

Contains Allergens: 2, 4, 10 (Wheat)

 *Taittinger Brut Prestige NV, France. €24.50 glass*


Contains Allergens: 4

MARINATED MANGO & PINEAPPLE

€11.00

Coconut Sponge, Coconut Cream

Contains Allergens: 2, 4, 6, 10 (Wheat)

 *Weingut Kracher Auslese Chardonnay, Austria. €9.50 glass*

Contains Allergens: 4

TEA & COFFEE

TEA / DECAF TEA

€3.50

HERBAL TEA

€3.95

Contains Allergens: 4

ESPRESSO

€3.95

DOUBLE ESPRESSO

€4.95

AMERICANO

€3.95

CAPPUCCINO / LATTE

€3.95

Contains Allergens: 2

MOCHA

€3.95

Contains Allergens: 2, 7

LIQUEUR COFFEE

IRISH COFFEE

€9.00

Contains Allergens: 2, 4

CALYPSO COFFEE

€9.00

Contains Allergens: 2, 4

BAILEYS COFFEE

€9.00

Contains Allergens: 2, 4

Alternative Milk (€0.50)

Almond, Coconut, Oat, Soya

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