

GOURMET FOOD PARLOUR

2 Course €29 | 3 Course €34

Starters

Chicken Wings

Louisiana chicken wings, celery sticks, and blue cheese aioli
[1.1, 4, 5, 8, 10, 11, 12, 14]

Salt & Pepper Squid

Crispy squid, spring onion, chipotle aioli
[1.1,8,9,3,12]

Roasted Beetroot Hummus

Beetroot hummus, maple-roasted baby beetroot, charred red peppers, spiced crispy chickpeas, citrus olive oil and toasted seeds. Served with crusty sourdough bread
[1.1, 8, 11, 12]

Braised Beef Croquettes

Slow-braised beef, caramelised onion and mash potato croquettes, peppercorn sauce
[1.1,4,5,12,14]

Main Course

Hereford Irish Beef Burger

Crispy bacon, cheddar, caramelised onion, tomato relish, gerkin, frisée salad, garlic aioli, brioche bun and rustic fries [1.1, 4, 5, 8, 10]

Slow-Braised Irish Beef [+ €5 Supplement]

Feather blade braised in red wine, served with creamy mash, tender broccoli, glazed rainbow carrots, rich port jus [4, 8, 10, 11, 12, 14]

Slizzling Fajita Plate

Sizzling chicken, peppers, red onion, tortillas, sour cream, pico de gallo salsa [1.1, 4, 8]

Spaghetti Aglio, Olio e Peperoncino

Spaghetti pasta tossed in garlic & chilli olive oil, fresh parsley [1.1,12][V]
Add Prawns €5 [7.2] | Add sourdough garlic bread €2.5 [V] [1.1]

Desserts

Please ask your server

Early Bird Menu





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Early Bird Menu

ALLERGEN KEY

The above MENU contains allergens, as indicated in the key below.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) | 3. CONTAINS PEANUTS | 4. CONTAINS MILK | 5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY
[GF] GLUTEN FREE · [V] VEGETARIAN · [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens the contain.