

sharing boards

Charcuterie Board 16.00

Cured meats & cheeses, sundried tomatoes, olives,
artisan breads, selection of dips [1,2,4,12]

tapas & appetisers

Artisan Breads & Dips 6.00

Hummus, sundried tomato pesto, basil pesto
[V] [1,2,4,8,11]

Beef & Chorizo Meatballs 8.50

Rich Marinara sauce, parmesan shavings, rustic bread
[1,4,5,10,12,14]

Falafel Plate 9.00

Falafel balls, hummus, roast beets,
cucumber & rocket salad, tzatziki [GF] [VE] [8,11]

Spicy Buffalo or Sticky Bourbon Wings
SML 9.00 | LRG 16.00

Celery sticks & Cashel blue cheese or ranch dip
[1,4,5,8,9,10,11,12,14]

Salt & Pepper Calamari 9.50

Citrus aioli [1,4,5,7,8]

Goat's Cheese Bon Bons 9.00

Goat's cheese, toasted nuts, candied beetroot,
beetroot purée, rocket & toasted hazelnut salad,
orange & honey drizzle [V] [1,2,4,5,8,11]

Trio of Mini Sliders 12.00

1 x Irish beef, Dubliner cheddar, chipotle aioli [1,4,5,8,10]

1 x Pulled pork, apple chutney [1,4,5,8,10,12]

1 x Cajun chicken, roast red pepper & red onion
[1,4,5,8,10]

Tiger Prawn Pil Pil 12.00

Chilli, garlic, & lemon oil, garlic bread [1,4,7]

- allergen keys -

1. Contains gluten 2. Nuts 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Shellfish/crustaceans
8. Soybeans 9. Molluscs 10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin
14. Celery 15. Varies (please ask your server)

GOURMET FOOD PARLOUR

- dinner menu -

mains

Lemon Thyme Chicken Supreme 18.00

Bacon mash, tender stem broccoli,
leek & prosecco cream [GF] [4,8,10,12]

Fisherman's Pie 18.00

Prawns, cod, salmon, potato & citrus crumb
& superfood side salad [1,4,6,7,12]

Salt & Pepper Calamari 15.00

Citrus aioli, superfood side salad [1,4,5,7,8]

Thai Red Chicken Curry 14.50

Steamed basmati rice [GF] [8,14]

Vegan option available | Add prawns [7] + 3.00

Scampi & Chips 16.00

Golden crumbed prawns, rustic fries, citrus salad,
tartar sauce [1,4,5,7,10]

100% IRISH CERTIFIED HEREFORD PRIME BEEF

Irish Hereford Beef Burger 16.00

Streaky hickory bacon, Dubliner cheddar, lettuce, beef
tomato, gherkin, garlic aioli, tomato relish, rustic fries
[1,4,5,10,12] Please allow 15 minutes

Double your beef + 4.00

10oz Rib-Eye Steak 28.00

Seasonal greens, peppercorn sauce or garlic butter,
choice of mash or rustic fries [1,4,5,12]

Add: garlic prawns [7] + 6.00

Add: scampi [7] + 6.00

- sides -

Creamy mash [4] 3.00

Seasonal vegetables 4.00

Rustic fries, garlic aioli [V] [1,5] 4.00

Superfood salad [V] [1,5] 5.00

Sweet potato fries, citrus aioli [1,4,5] 5.00

Patatas bravas, salsa, garlic aioli [V] [1,5,8] Add chorizo + 1.00 5.50