



THE DINNER MENU | WED - SUN, 5PM - LATE

STARTERS

Salt & Pepper Squid 7.00

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

Beef & Chorizo Meatballs 7.00

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

Irish Hereford Prime Beef Sliders 12.00

Smoked applewood, tomato chutney & garlic aioli, mini brioche buns [1,4,5,8,10]

Prawns Pil Pil, Garlic Chilli Oil 11.00

Rustic bread [1,4,7]

Spicy Buffalo or Sticky Bourbon Wings 8.00

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

Rustic Breads & Dips 6.00

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

Patatas Bravas 5.50

Salsa, garlic aioli [V] [1,5,8]

Add: Chorizo + 1.00

Goats Cheese Super Food Salad 8.00

Quinoa, beetroot, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds [GF] [8]

MAINS

Crispy Chicken Burger 14.00

Brioche bun, chipotle aioli, lettuce, tomato & red onion, rustic fries

Add: Crispy bacon + 1.50 [1,4,5,10,12]

Signature Beef Burger 15.50

Irish Hereford beef burger, streaky Hickory bacon, Dubliner cheddar, lettuce, beef tomato, tomato relish, garlic aioli, brioche bun, rustic fries [1,4,5,10,12]

[Please allow 15 minutes]

Chilli & Garlic Prawn Stir Fry 14.00

Mediterranean veg, egg noodle, soy & sesame sauce [1,4,7,8]

Cajun Chicken Quesadillas 14.50

Monterey Jack, guacamole, sour cream, salsa, rustic fries [1,4,5,8,12]

Fisherman's Pie 17.00

Prawns, cod, salmon, creamy mash, superfood side salad [4,6,7,12]

[Please allow 15 minutes]

Falafel Bowl 14.00

Toasted falafel balls, hummus, roast beets, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds & rocket [VE] [GF]

Chicken & Chorizo Penne Pasta 13.00

Sundried tomato & shallot prosecco cream, parmesan & rocket [1,4,12]

Add: rustic garlic bread + 1.50

Sweet Potato, Courgette & Pepper Thai Red Curry 13.00

Steamed basmati rice [VE] [GF] [8,14]

Add: Chicken + 2.00 | Prawns [7] + 3.00

Charcuterie Board 15.00

Selection of cured meats & cheese, crackers, olives, sundried tomatoes, stuffed peppers, basil pesto, sundried tomato pesto, hummus & rustic breads [1,2,4,12]

[Please allow 15 minutes]

10oz Ribeye 28.00

Creamy mash potatoes, sautéed mushrooms & onions, pepper sauce or garlic butter [1,4,5,12]

Add: Prawns [7] + 4.00

SOMETHING EXTRA

Garlic bread [1,4] 1.50
Rustic fries, garlic aioli [1,5] 4.00
Sweet potato fries, garlic aioli [1,4,5] 5.00
Patatas bravas, salsa, garlic aioli [1,5,8] 5.50
Waffle fries, chipotle aioli [1,5,10,12] 5.00 |Add: Bacon and cheese + 2.00

DESSERTS

Warm Apple & Cinnamon Crumble 6.50 | Vanilla Ice Cream [1,4,5]
Nutella Cheesecake 6.50 | Vanilla Ice Cream [1,2,3,4,5,8]
Cookie Skillet, Vanilla Bean Ice Cream, Hot Caramel Sauce 10.00 | Vanilla Ice Cream [1,2,4,5,8]
Pecan & Caramel Brownie 6.50 | Vanilla Ice Cream [1,2,4,5,15]
Gluten Free Salted Caramel Cream Roulade 7.00 | Whipped Cream [4,5,8]

COFFEE

Espresso 2.50 [4]
Americano 2.95
Flat White 3.25 [4]
Cappuccino 3.25 [4]
Café Latté 3.25 [4]
Café Mocha 3.25 [4]
Chai Latté 3.25 [4]

TEAS

Irish Breakfast Tea 2.75
Java Republic Tea Pillows 2.90

HOT CHOCOLATE

Hot Chocolate 3.50
With marshmallows [4]

WHITE WINES

Goldwater

Sauvignon Blanc New Zealand, 7.50, 29.00
The nose is aromatic and fresh whilst the palate is expressive with stone fruit, citrus and fresh tropical flavours that linger on through the crisp finish.

Casa Carmella

Macabeo, Spain, 6.25, 25.00
A charming young wine bursting with exuberant ripe tropical fruits and a rounded finish

Il Bucco

Pinot Grigio, Italy, 7.00, 27.00
One of the best Pinot Grigios on the market with plenty of juicy pear fruits and excellent crisp, citrus acidity

Butterfly Ridge

Riesling, Australia, 28.00
The palate delivers lime, citrus, rose petal and spice with a clean medium approachable finish

Morgan Bay

Chardonnay, California, 30.00
Bright gold color with bright aromas of Meyer lemon, pear and apple, with vanilla and cinnamon, The texture is rich and round, with a crisp finish

RED WINES

Doppio Passo

Primitivo, Italy, 7.00, 28.00
Dense bouquet of black fruits and inviting cocoa notes, soft tannins with a clear structure and depth

Butterfly Ridge

Shiraz Cabernet, Australia, 6.25, 25.00
Vibrant red with aromas of red berry fruit and plums with a hint of wood and a soft full finish

La Mascota

Malbec, Argentina, 9.00, 32.00
The wine shows an intense purple red colour with aromas of black fruits, jam and vanilla, with a subtle licorice touch, Long and pleasant finish

Sierra Cantabria

Rioja, Spain, 29.00
This wine is silky smooth with juicy wild berry fruit and a nice touch of oak, an perfect example of modern, instantly delicious Rioja

ALLERGEN KEY

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) [GF] Gluten Free | [VE] Vegan | [V] Vegetarian