



## THE DINNER MENU | THURS - SAT, 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