

sharing boards

Mezze Plate	12.00
Feta, falafel, sundried tomatoes, olives, artisan breads, selection of dips [V] [1,2,4,8]	
Charcuterie Board	15.00
Cured meats & cheeses, Mediterranean vegetables, olives, artisan breads, selection of dips [1,2,4,12]	
Hot Seafood Platter	16.00
Scampi, calamari, prawns Pil Pil, rustic breads, garlic butter [1,4,5,7,8,10]	

appetisers & tapas

Artisan Breads & Dips	6.00
Hummus, sundried tomato pesto, basil pesto [V] [1,2,4,8,11]	
Beef & Chorizo Meatballs	8.00
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	9.00
Celery sticks & Cashel blue cheese or chipotle aioli [1,4,5,8,9,10,11,12,14]	
Salt & Pepper Calamari	9.00
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]	
Crab Salad	10.00
Avocado, pomegranate seeds, citrus & chilli creme fraiche, local leaves [GF] [4,6,7,8]	
Burrata	10.00
Extra virgin olive oil, smoked sea salt, black pepper, rustic bread [V] [1,4]	
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]	
Crab Claws & Tiger Prawn Pil Pil	12.00
Chilli, garlic, & lemon oil, garlic bread [1,7]	

- 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 -

AVAILABLE FROM 5PM | WEDNESDAY - SUNDAY

m a i n s

Salt & Pepper Calamari	14.00
Citrus aioli, superfood side salad [1,4,5,7,8]	
Falafel Plate	14.50
Falafel balls, hummus, roast beets, cucumber & rocket salad, tzatziki [GF] [VE] [8,11]	
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	
Chef's Pasta	VARIES
See specials board, garlic bread	
Spicy Buffalo or Sticky Bourbon Wings	16.00
Rustic fries, celery sticks & Cashel blue cheese or chipotle aioli [1,4,5,8,9,10,11,12,14]	
Scampi & Chips	16.00
Golden crumbed prawns, rustic fries, citrus salad, tartar sauce [1,4,5,7,10]	
Lemon Thyme Chicken Supreme	18.00
Bacon mash, tender stem broccoli, leak & prosecco cream [GF] [4,8,10,12]	
Fisherman's Pie	18.00
Prawns, cod, salmon, citrus crumb & superfood side salad [1,4,6,7,12]	
Chilean Seabass	22.00
Lemon parmesan cream sauce, wilted spinach, creamy garlic mash [GF] [4,6,8,14]	
10oz Rib-Eye Steak	26.00
Seasonal greens, peppercorn sauce or garlic butter, choice of mash or rustic fries [1,4,5,12] Add garlic prawns [7] + 6.00	
8oz Fillet Steak	29.00
Creamed spinach & crispy tobacco onions, peppercorn sauce or garlic butter, choice of mash or rustic fries [1,4,12]	

- 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