

sharing boards

Mezze Plate	12.00
Feta, Mediterranean vegetables, olives, artisan breads, selection of dips [V] [1,2,4,8]	
Charcuterie Board	16.00
Cured meats & cheeses, sundried tomatoes, olives, artisan breads, selection of dips [1,2,4,12]	
Hot Seafood Platter	18.00
Scampi, calamari, prawns Pil Pil, rustic breads, garlic butter [1,4,5,7,8,10]	

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]	
Crab Salad	10.00
Avocado, pomegranate seeds, citrus & chilli creme fraiche, local leaves [GF] [4,6,7,8]	
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]	

- 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

GOURMET FOOD PARLOUR

- dinner menu -

AVAILABLE FROM 5PM | WEDNESDAY - SUNDAY

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, 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]	
Falafel Plate	14.50
Falafel balls, hummus, roast beets, cucumber & rocket salad, tzatziki [GF] [VE] [8,11]	
Thai Red Chicken Curry	14.50
Steamed basmati rice [GF] [8,14]	
Vegan option available Add prawns [7] + 3.00	
Chef's Pasta	VARIES
See specials board Add garlic bread [1,4] + 2.00	
Scampi & Chips	16.00
Golden crumbed prawns, rustic fries, citrus salad, tartar sauce [1,4,5,7,10]	
Chilean Seabass	22.00
Lemon parmesan cream sauce, wilted spinach, creamy garlic mash [GF] [4,6,8,14]	

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

Surf & Turf 26.00

8oz striploin, tiger prawns, seasonal greens, peppercorn sauce or garlic butter, choice of mash or rustic fries [1,4,5,7,12]

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

- 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)