



## EVENING MENU

4 - 10pm · food by Gourmet Food Parlour

### SMALL PLATES

- Roasted almonds** 4 (2.1) **v**
- Olives herbs de Provence** 6 (2.1,12)
- Artisan breads**, tomato & olive tapenade, red pepper hummus 7 (1.1,1.2,1.3,4,11,12,13,14)
- Gambas & tiger prawns** pil pil with chilli & garlic served with rustic bread 14 (4,7.2)
- Chicken skewers** wrapped in pancetta, Sriracha aioli 9 (5,12)
- Grilled goat's** cheese with beetroot, apple, toasted nuts, rocket & aged balsamic dressing **sml 9 | lrg 14** (2.3,4,12) **v**
- Falafel plate**: falafel balls, hummus, roast beets, cucumber & rocket salad with tzatziki **sml 9 | lrg 14** (1.1,8) **ve**
- Trio of Irish beef sliders** on brioche bun with smoked applewood, chipotle aioli 12 (1.1,4,5,8,10)
- Panko calamari** with citrus aioli 9 (1.1,4,5,8,9.3,10)
- Beef & chorizo meatballs** in rich Marinara sauce, pesto, parmesan shavings 8 (1.1,2.1,4,5,10,12,14)
- Spicy chicken wings** in hot buffalo sauce, blue cheese dip 8 (1.1,4,8,11,14)
- Scampi & chips** - golden crumbed prawns, rustic fries, citrus salad & tartar sauce **sml 10 | lrg 16** (1.1,5,7.2,10,12)

### SHARING BOARDS

- Mezze plate**: feta, Mediterranean vegetables, selection of dips, artisan breads 13 (1.1,1.2,1.3,2.1,4,11,12,13,15) **v**
- Charcuterie platter**: cured meats & cheeses, selection of dips, caper berries, artisan breads 18 (1.1,1.2,1.3,2.1,4,11,12,13,15)

### MAINS

- Pan fried chicken supreme** with crumbled Clonakilty black budding, creamy mash & crispy leeks in parsley & leek sauce 19 (1.1,1.3,4,8,12)
- Pan fried cod** in chorizo crumb served with creamy mash, tender stem broccoli in caper & garlic butter 21 (1.1,4,6,12)
- Three bean Thai red curry** with steamed basmati rice 15 (add chicken +2) (8,14) (add prawns +3) (7.2) **ve**
- Irish Hereford beef burger** with Dubliner cheddar, crisp pancetta, lettuce, baby pickled gherkin, tomato & chipotle aioli, rustic fries 16 (1.1,4,10,12)
- Chicken wings** in hot buffalo sauce, blue cheese dip, rustic fries 16 (1.1,4,8,11,14)
- 10oz rib-eye steak** with sprouting broccoli, roasted rosemary & garlic potatoes, béarnaise sauce or garlic butter 26 (4,5) (add gambas +6) (7.2)

### SIDE PLATES

- Creamy mash** 5 (4)
- Sweet potato fries** with aioli 5 (1.1,5,8,10,15) **v**
- Rustic fries** with aioli 4 (1.1,5,8,10) **v**
- Waffle fries** with chipotle aioli 5 (1.1,5,8,12) **v**
- Patatas bravas** 5.50 (1.1,5,8,10) **v**
- Patatas bravas** con chorizo 6.50 (1.1,5,8,10,12)
- Roasted rosemary & garlic potatoes** 5.50 (1.1,4,8) **v**
- Garden salad** 5 (15)

**Allergens** · All precaution is taken while preparing food in our kitchens. Our kitchen is not a nut or gluten-free environment

1. gluten (1.1 wheat - spelt & khorasan wheat 1.2 rye 1.3 barley 1.4 oats) 2. nuts (2.1 almonds 2.2 hazelnuts 2.3 walnuts 2.4 cashews 2.5 pecan nuts 2.6 brazil nuts 2.7 pistachio nuts 2.8 macadamia/queensland nut)  
3. peanuts 4. milk 5. eggs 6. fish 7. crustaceans (7.1 crab 7.2 prawns 7.3 lobsters 7.4 crayfish) 8. soybeans 9. molluscs (9.1 mussels 9.2 oysters 9.3 squid 9.4 snails) 10. mustard 11. sesame seeds  
12. sulphur dioxide and sulphites 13. lupin 14. celery 15. varies · **v** vegetarian **ve** vegan

## DESSERTS

Warm salted caramel brownie 6 (1.2,2.5,4,5)

Warm berry & apple crumble 6 (1.1,4,5)

Snickers cake 5 (2.2,3,5)

Cheesecake special 6 (15)

Chocolate chip cookie skillet 'to share' 10 (1.1,2.2,4,5)

· all above served with vanilla ice cream (4,15)

## TEAS

Irish Breakfast Tea 2.50

Earl Grey 3.50

Yunnan Green 3.50

Gunpowder & Mango 3.50

Ginger & Lemongrass 3.50

Camomile 3.50

Wild Berry 3.50

Rooibos & Caramel 3.50

Peppermint 3.50

Liquorice 3.50

Ceylon Black (Decaf) 3.50

## COFFEES & HOT DRINKS

Espresso 2.50

Double espresso 2.75

Americano 2.70

Cappucino 2.90

Machiato 2.50

Latte 2.85

Flat white 2.50

Mocha 3

Hot chocolate 3

French coffee 7.20

Irish coffee 7.40

Calypso coffee 7.20

Espresso martini 12

· Full drinks & wine menu available on request.

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